

500g dried spaghetti

500g frozen broad beans,
blanched, skins removed

1 small garlic clove

1/2 bunch mint, leaves
picked, plus extra to
serve

Juice of 1/2 a lemon

1/4 tsp cayenne pepper

2 tbs extra virgin olive oil

30g feta, plus extra to
serve

1 Cook pasta in a pan of boiling salted water according to packet instructions until al dente. Drain, reserving a little cooking liquid.

2 Whiz 200g beans in a food processor with the garlic, mint, lemon juice and cayenne. Add oil and feta, and pulse to combine (loosen with a splash of the cooking liquid, if necessary). Season.

3 Working quickly, toss the drained pasta and the broad bean pesto together on a serving dish. Sprinkle with the extra mint and feta, then top with remaining beans. Serve immediately.

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LIST

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DELICIOUS TEAM PICK

We used Woolworths Fresh Mint which is available from Woolworths stores nationally and online now.