

## Spaghetti with breadcrumbs and broccoli

from the garden

- 2 crushed garlic cloves
- 1 bunch spring onions chopped
- 1 large lemon (grated rind only)
- 1 large head broccoli small florets

no pinenuts  
as nut free kitchen.

from the pantry

- 250ml (1 cup) extra virgin olive oil
- 250g dry breadcrumbs
- 500g fresh pasta (spaghetti, linguini, or fettuccini)
- 75g (3/4 cup) grated parmesan
- 125ml extra virgin olive oil
- 1 cup lightly roasted pine nuts

method

1. Place a large pot of boiling water on the stove so your water will be boiling when you need to cook your pasta.
2. Cut tiny florets of broccoli. Place broccoli over a double steamer/saucepan on the stove top, ensuring water is halfway up the saucepan, steam until they are just tender.
2. Heat half the olive oil in a pan over medium heat. Add your breadcrumbs, and fry gently, they should swell a little as they absorb the oil. Season with salt and pepper. Add the garlic and continue to cook for a couple of minutes, then tip out onto a plate and set aside.
3. Place remaining olive oil into a cleaned pan over medium heat. Add the spring onions and cook for about 5 minutes. Add lemon rind, turn the heat down to low and cook for a further 20 minutes.

Meanwhile place pasta in your boiling water and allow it to come to the boil

4. In a large bowl add spring onions, breadcrumbs, parmesan, pine nuts and steamed tiny florets of broccoli, mix lightly.

5. When pasta is al dente, drain into a colander, place pasta back in the pan and toss sauce through.

Serve immediately