



CREAMY GARDEN VEGETABLE PASTA

INGREDIENTS

- 350g penne pasta
- 140g broccoli, small florets
- 100g sugar snap peas, halved
- 2 courgettes, diced
- 2 tbsp olive oil
- 100g cream cheese
- 50g grated Parmesan
- lemon, zest & juice
- Handful of basil

PREP TIME

- 25 - 30 minutes

SERVINGS

- Serves 10

DIRECTIONS

01

Cook the penne according to pack instructions, adding the broccoli florets and sugar snap peas to the pan for the final 3 mins.

02

Meanwhile, gently fry the courgettes in oil for 7-8 mins until soft and tinged pale gold

03

When the penne and vegetables are almost ready, remove a ladleful of cooking water from the pan.

04

Add 6 tbsp of this to the pan of courgettes, along with the cream cheese, Parmesan, lemon zest, half the lemon juice. Stir to make a smooth, creamy sauce.

05

Drain the penne and vegetables, then mix with the creamy sauce, adding the basil, serve