



## Baby Potatoes With Broccoli Pesto

### What to collect

Ingredients	Equipment
1 kg baby potatoes, skin on	large saucepan
2 heads broccoli, chopped	food processor
1 garlic clove, roughly chopped	spatula
1 cup grated parmesan	chopping board
6 tablespoons olive oil	knife
salt/pepper	metric measuring cups/spoons
2 small handfuls of fresh mint leaves	
½ lemon, juiced	

### What to do

1. Put the potatoes in a saucepan and cover with water. Bring to the boil and simmer for 15 minutes or until potatoes are cooked through, set aside.
2. Bring a medium saucepan of salted water to the boil and lightly cook the broccoli for 3 minutes.
3. Place the broccoli, garlic, olive oil, parmesan and mint into a food processor and pulse until chopped and combined.
4. Taste and season with salt/pepper.
5. Add lemon juice to pesto and toss through the potatoes and serve.