

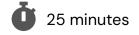




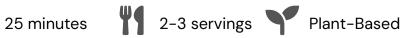
Lemon Hummus Pasta

with Basil

Creamy hummus makes a flavourful sauce for this pasta dish served with cherry tomatoes, basil and olives.







Jazz it up!

You can roast the vegetables for this pasta if preferred! Add some capsicum, mushrooms or zucchini to make extra serves.

FROM YOUR BOX

| GF GRAIN PASTA | 400g |
|------------------------|----------------|
| TINNED CHICKPEAS | 400g |
| LEMON | 1 |
| BROCCOLI | 1 |
| BROWN ONION | 1 |
| CHERRY TOMATOES | 1 packet |
| PITTED KALAMATA OLIVES | 1 tub |
| BASIL | 1 packet (20g) |
| | |

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, dried chilli flakes (optional)

KEY UTENSILS

large frypan, saucepan, stick mixer or blender

NOTES

This dish makes extra serves. To make less, add 1/2 a packet of pasta in step 1.

You can use dried Italian herbs or thyme if you don't have dried oregano. Add crushed garlic if you have some.





1. COOK THE PASTA

Bring a saucepan of water to a boil (see notes). Add **pasta** to boiling water and cook for 7 minutes (continue at step 3).



2. MAKE THE SAUCE

While the pasta cooks, blend together chickpeas and water from tin with lemon zest and juice. Season with salt and pepper.



3. ADD THE BROCCOLI

her Cut **broccoli** into small florets. Add to yith **pasta** as it cooks for 2-4 minutes until tender. Reserve 1/2 cup cooking water before draining. Set aside.



4. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with **olive oil**. Dice **onion** and halve **tomatoes**. Add all to pan with **2 tsp oregano** (see notes). Cook for 6-8 minutes until tender.



5. TOSS THE PASTA

Drain and rinse olives. Toss with pasta, broccoli, vegetables and hummus sauce. Loosen with reserved cooking water and season with salt and pepper to taste.



6. FINISH AND SERVE

Divide **pasta** among bowls. Garnish with sliced **basil leaves** and a sprinkle of **dried chilli flakes** (optional).

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



