

# RECIPES FROM **WIMBLEDON**

## QUINOA PASTA, SPINACH, ROCKET AND PESTO



Cooking time: **20** minutes Serves **4**

### INGREDIENTS

200g quinoa pasta  
100g green pesto  
80g rocket  
100g baby leaf spinach  
Basil leaves  
80g Grana Padano cheese  
Olive oil  
Table salt  
Half a cup of pasta water

### METHOD

1. Bring a pan of salted water to a rolling boil, add the pasta and a splash of olive oil. Cook al dente.
2. Meanwhile, wash the spinach and rocket and drain well.
3. Shave the cheese with a vegetable peeler.
4. Put a large frying pan on to heat with a little olive oil and the pesto.
5. When the pasta is cooked, drain well (retain half a cup of the pasta water) and add to the frying pan, mix well until coated with the pesto.
6. Stir in the rocket and spinach until it has wilted; add half a cup of the pasta water.
7. Plate up into a bowl, finish with the shaved cheese and basil, season with salt and black pepper if required.

