



nutty angelhair pasta

50 g (1¾ oz/1⅓ cup) pine nuts
50 g (1¾ oz) flaked almonds
grated zest of 1 lemon
70 g (2½ oz) parmesan cheese, finely grated
80 ml (2½ fl oz/⅓ cup) extra virgin olive oil
200 g (7 oz) angelhair pasta
juice of 1 lemon
2 handfuls of baby rocket (arugula) leaves
30 g (1 oz/½ cup) finely chopped parsley

Preheat the oven to 180°C (350°F/Gas 4).

Bring a large saucepan of salted water to the boil.

Put the pine nuts and almonds on a baking tray and bake until golden brown. Remove from the oven and allow to cool. Roughly chop the nuts, then put them in a large bowl with the lemon zest, parmesan and extra virgin olive oil.

Cook the pasta in the boiling water until *al dente*. Drain, then add to the nut mixture with the lemon juice, rocket and parsley. Season with sea salt and freshly ground black pepper and stir to combine.

Divide among four warm pasta bowls and serve.

SERVES 4 AS A LIGHT MEAL

