Ingredients…

* 50g pine nuts
* 80g [basil](https://www.bbcgoodfood.com/glossary/basil-glossary)
* 50g [parmesan](https://www.bbcgoodfood.com/glossary/parmesan-glossary)
* 150ml [olive oil](https://www.bbcgoodfood.com/glossary/olive-oil-glossary)
* 2 [garlic cloves](https://www.bbcgoodfood.com/glossary/garlic-glossary)
* Tender stem broccoli

Method

1. Fry the pine nuts until golden. Put into a food processor with the basil, parmesan, olive oil and garlic cloves. Whizz until smooth, then season to taste.
2. Cook pasta, add pesto sauce and broccoli –
3. Serve!

