



Ingredients

200g long-stem broccoli or 1 head broccoli, cut into florets
100g sugar snap peas or mangetout
100g green beans, trimmed
100g podded fresh peas

For the pesto:

50g pine nuts, toasted
large bunch of basil, roughly chopped (stalks included) and a few leaves whole to serve
1 garlic clove, crushed
100ml olive oil, plus 2 tbsp
1 lemon, zested and juiced plus more zest to serve



Easy



Vegetarian

Mixed greens with pesto dressing

Using fresh podded peas means they cook in the same time as the other fresh vegetables, unlike frozen peas which should be added halfway through cooking.

Serves 4 | **Prepare** 20 mins | **Cook** 25 mins

Method

- 1 Fill the water reservoir in the oven to max and insert the divider into the middle. Heat the top oven to 175C Convection. Put the pine nuts on a baking tray and roast for 4-6 mins until golden and toasted, shaking halfway through cooking, then transfer to a bowl to cool. Toss the broccoli with 2 tbsp oil and tip onto the tray with some seasoning. Roast for 15-20 mins until golden and tender.
- 2 Meanwhile, tip the green veg into the steamer tray, attach to the bottom oven and select the Steam Cook function. Steam for 15 mins until tender.
- 3 Bash the basil (keep a few whole leaves to garnish), toasted and cooled pine nuts and garlic with a pestle and mortar, or pulse in a food processor, until a paste forms. Season well with salt and pepper, then blend or stir in the olive oil, lemon zest and juice. Taste and add more salt or lemon juice, if you like. Toss the steamed veg with the roasted broccoli and the dressing. Scatter with more basil and lemon zest to serve.

SAMSUNG

