

# Pea, Broccoli & Pesto Ravioli



**Serves 2    Prep 10 mins**

**Cooking 10 mins**

**Easy**

## **Ingredients**

200g long-stemmed broccoli, chopped into bite-sized pieces  
100g frozen peas  
250g pack spinach & ricotta ravioli  
1 lemon, zested & juiced  
4 tbsp fresh pesto  
parmesan (or veggie alternative) finely grated to make 2 tbsp

1. Cook the broccoli in a large pan of salted boiling water for 3 minutes, adding the peas after 2 minutes. Scoop out all the vegetables with a slotted spoon then cook the ravioli in the same pan following pack instructions.
2. Drain well then tip back into the pan and add the lemon, pesto and veg. Toss gently to coat then serve in warm bowls with parmesan scattered over.