

# Spaghetti with green tomatoes & herbs

*As much as I love to cook, sometimes it's a welcome treat to prepare a meal which requires little more effort than a nifty flip of the switch on the Magimix.*

**Preparation time:** 10 minutes  
**Cooking time:** 15 minutes  
**Serves:** 2 people  
**Skill level:** As easy as flipping a switch



## Ingredients

- 6 green tomatoes – skin removed and roughly chopped
- mint leaves- handful
- basil leaves – handful
- rocket – handful
- parsley – handful
- 1 clove garlic – chopped
- Parmigiano-Reggiano – finely grated – 2tbsp
- olive oil – a good glug
- s&p
- spaghetti – 220g

## Method

Bring a large pan of salted water to boil.

Put the tomatoes, herbs and garlic into a food processor/liquidiser and blitz to a purée. Don't be alarmed by the greenness.

Stir in the finely grated cheese.

Drizzle in some olive oil and stir to form a smooth sauce. Taste and season with salt and pepper.

Cook the spaghetti until al dente, drain and return to the pan.

Pour over the sauce and stir together to combine and bring up to temperature.

Serve immediately.