**Broccoli Pesto Salad**

**Kathy Nebhut**

¼ cup olive oil

¾ fresh pesto at room temperature

1 tablespoon salt for pasta water

12 ounces dried gemilla pasta

1 ½ lbs broccoli chopped into 1 inch pieces

1/3 cup freshly grated Parmesan cheese

Freshly ground pepper

Pour oil into large mixing bowl. Add pesto and blend.

Cook pasta according to package directions. When pasta is almost done, add broccoli to the pot and cook until crisp tender (it will cook quickly)

Reserve one cup cooking water. Drain pasta and broccoli into colander. Shake gently to drain. Add to pesto mixture.

Mix well to coat. Add parmesan cheese. Mix in some of the cooking water if needed for moisture. Salt and pepper to taste. Serve warm or room temperature.

Note- Kathy omits olive oil and uses extra pesto. Cherry tomatoes added provide color.