



SPAGHETTI MONSTERS (SERVES 4)

Have fun cooking this healthy and colourful dinner with your family. How many eyes will your monster have?! Collaboration with @BabyLedKitchen

You'll need:

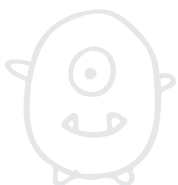
250g spaghetti
1/2 a bunch of fresh basil
6-8 lettuce leaves
50g cashew nuts
40g parmesan
4 tablespoons of olive oil
Half a lemon
A pinch of black pepper
100g cherry tomatoes
100g black olives
1 pepper
1 ball mozzarella

Equipment:

A hand blender and large jug or bowl.
A chopping board
A sharp knife
A large saucepan



Baby Led
Kitchen



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where in the UK you are Playing Big!

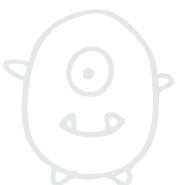


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- 1 Lay out all your ingredients ready to use.
- 2 Put the basil, lettuce, cashew nuts, parmesan, olive oil and the juice of the lemon into your jug or bowl.
- 3 Blend until you have a thick, green pesto.
- 4 Cook the spaghetti as per instructions on the packet.
- 5 Drain the spaghetti and mix in the pesto. Keep to one side.
- 6 Chop the tomatoes into quarters and slice the olives into round slices.



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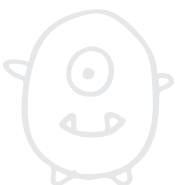
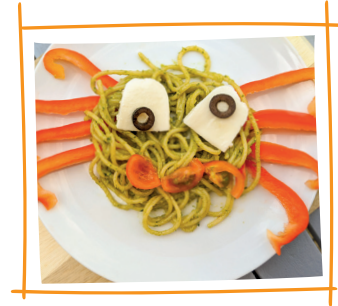


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- 7 Chop the pepper into sticks.
- 8 Slice the mozzarella into round or oval shaped pieces, then cut in half.
- 9 Place a scoop of green spaghetti onto each plate then decorate with the toppings to create a silly monster face!



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