

Pasta with Broccoli and Garlic

Ingredients

- 1 lb pasta
- 3 1/2 cups cut broccoli
- 1/2 cup golden onion, chopped
- 3 cloves garlic, minced
- 3 Tbs unsalted butter
- 1/8 tsp crushed red pepper
- 3/4 cup parmesan cheese
- white wine
- chopped parsley
- salt
- pepper
- olive oil

How To Prepare

Coat the bottom of a large pan with 1/3 cup olive oil. Heat up water in a large pot to cook pasta. Place on stove with low heat. Cut broccoli into bite-sized piece and discard extra stems. Add onions and garlic into pan and stir with a wooden spoon. Add in broccoli and pour in 1/3 cup white wine. Add crushed red pepper to broccoli. Cover. Add pasta to the pot. (The broccoli and pasta should take the same amount of time to cook.) When broccoli is translucent, uncover and lower heat. Add in butter and cracked pepper. When pasta is done, remove from heat and wet drain (leaving some moisture in the pot). Empty the pasta into a large serving bowl and add a splash of olive oil. Add broccoli, parmesan, and crack fresh pepper on top. Gently mix. Serve with garnish of parsley and sprinkle more parmesan on top.



Bon Appétit!