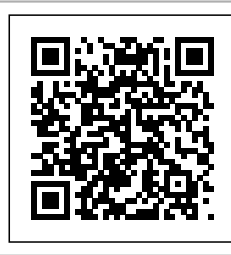


Pasta With Broccoli



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes

Cook Time: minutes

Ingredients

- 4 cups of Broccoli Florets
- 4 Cloves of garlic, sliced
- $\frac{3}{4}$ cup of Chicken Stock
- Salt and Pepper, to taste
- 8oz of Pasta
- 2 Tbsp of Olive Oil
- 1 Tbsp of Unsalted Butter
- $\frac{1}{4}$ cup of Freshly Grated Parmigiano Reggiano
- Pinch of Hot Pepper Flakes

1) Fill a large pot with water and sprinkle in some salt, bring to a boil. Add the pasta and cook according to package instructions, reserve $\frac{1}{2}$ cup of the starchy pasta water.

2) In a large skillet with high sides, preheat the oil and garlic together over medium heat, add chicken stock and bring it to a boil. Cook for about 7 to 8 or minutes or until the broccoli is tender.

3) Using a wooden spoon, smash up some of the broccoli, add the cooked and drained pasta and the butter and parmigiano. Stir everything together, turn the heat up to high and cook for 1 minute. If you feel like you need a bit more liquid then add the reserved starchy cooking water. Serve and Enjoy!

