

Recipe Name : BROCCOLI AND BOW TIES

Serves : 4-6

From : AMY

Cook Time :

Ingredients

8 C. BROCCOLI FLORETS (4 HEADS)
1/2 POUND FARFALLE PASTA
2 TBSP BUTTER
2 TBSP GOOD OLIVE OIL
1 TSP MINCED GARLIC
1 LEMON, ZESTED
1/2 TSP. GROUND BLACK PEPPER
1 TBSP FRESH SQUEEZED LEMON
1/4 C. TOASTED PINE NUTS
FRESHLY GRATED PARMESAN CHEESE
2 TSP. SALT

Direction

- COOK BROCCOLI 3 MIN IN A LARGE POT OF BOILING SALTED WATER. DRAIN AND PLACE IN LARGE BOWL
- COOK PASTA ACCORDING TO PACKAGE. DRAIN AND ADD TO BROCCOLI
- AT SAME TIME, IN A SMALL PAN, HEAT BUTTER, OIL AND COOK GARLIC, LEMON ZEST OVER MEDIUM/ LOW HEAT FOR 1 MINUTE.
- OFF HEAT ADD SALT, PEPPER AND LEMON JUICE. POUR OVER PASTA AND BROCCOLI.
- TOSS WELL, SPRINKLE WITH PINE NUTS AND CHEESE

Notes :