

Pasta with Broccoli

by Alex Resch

Makes 6 entree servings

Ingredients

1 lb dried linguine (or any pasta of your choice)
6 cloves of garlic, minced
12-oz bag of frozen broccoli florets
4 tablespoons olive oil (divided)
Salt and pepper to taste
¼ cup grated Parmesan cheese (plus extra for sprinkling on top)



Directions

- Cook pasta according to the instructions on the package. While the pasta cooks, add 2 tablespoons olive oil to a pan heated to medium heat. Add the garlic and cook for 2 minutes until fragrant, being careful not to burn it. Set the garlic oil sauce aside.
- Pour the frozen broccoli into a microwave safe dish with 2 tablespoons of water. Steam the broccoli in the microwave by heating for 5 minutes.
- Drain the pasta when finished, and reserve ¼ cup of pasta water. Combine the cooked pasta, steamed broccoli, garlic oil, salt, and pepper together. Add the parmesan cheese and stir. Add some pasta water to the mixture if it looks too dry.
- Serve with grated parmesan cheese for sprinkling.



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