

# Broccoli & Bow Ties

RECIPE LIGHTLY ADAPTED FROM BAREFOOT CONTESSA FAMILY STYLE



## Ingredients

Kosher salt  
8 cups Southwestern Produce frozen broccoli florets  
1/2 pound farfalle (bow tie) pasta  
2 tablespoons unsalted butter  
2 tablespoons good olive oil  
1 teaspoon minced garlic  
1 lemon, zested  
1/2 teaspoon freshly ground black pepper  
1 tablespoon freshly squeezed lemon juice  
1/4 cup toasted pignoli (pine) nuts, optional  
Freshly grated Parmesan, optional

## Directions

1. Cook the pasta in a large pot of boiling salted water according to the package directions, about 12 minutes. Start a second pot of boiling salted water. Cook the broccoli when the pasta is about halfway finished, so both will finish cooking about the same time. Remove the broccoli from the water when fork tender (about 3 minutes) with a slotted spoon or sieve. Place in a large bowl and set aside. When the pasta is al dente, drain well and add to the broccoli.
2. Meanwhile, in a small sauté pan, heat the butter and oil and cook the lemon zest over medium-low heat for 1 minute. Off the heat, add 2 teaspoons of salt, the pepper, and lemon juice and pour this over the broccoli and pasta. Toss well. Season to taste, sprinkle with the pignolis and cheese, if using, and serve. To toast pignolis, place them in a dry sauce pan over medium-low heat and cook, tossing often, for about 5 minutes, until light brown.