

Broccoli Pasta

RECIPE LIGHTLY ADAPTED FROM THECOZYCOOK.COM



Ingredients

4 T Butter
4 cloves garlic, minced
2 c chicken broth
1 1/4 c half and half
1/2 lb. pasta shells
1/4 t salt
1/2 t dried oregano
2-3 c SWP Broccoli
2 t lemon juice
3/4 cup Parmesan cheese

Directions

1. Cook broccoli in small pot of salted boiling water until fork tender.
2. Meanwhile, melt butter over medium heat in a large skillet. Add the garlic and cook for 1 minute.
3. Add the chicken broth, half and half, salt, and oregano. Bring to a boil and add the pasta. Submerge the pasta into the liquid and let it return to a boil. Cook until pasta until al dente.
4. Drain water from the broccoli and add to pasta sauce.
5. Remove from heat. Add the lemon juice and Parmesan cheese.