



Broccoli Pasta Salad

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

This broccoli pasta salad is full of Italian flavors and is delicious warm or cold Perfect for summer picnics or potlucks

Ingredients

- - 1 (8 ounce) package rotini or farfalle pasta - 1 (12 ounce) bag broccoli florets
- cut into bite-size pieces - $\frac{1}{4}$ cup olive oil - 4 teaspoons minced garlic - $\frac{1}{2}$ teaspoon red pepper flakes - $\frac{1}{2}$ cup finely shredded Romano cheese - 2 tablespoons finely chopped fresh flat-leaf parsley - $\frac{1}{4}$ teaspoon ground black pepper - salt to taste

Instructions

1. Bring a large pot of lightly salted water to a boil; cook pasta at a boil until tender yet firm to the bite
2. about 11 minutes; drain and return to pot. While the pasta cooks
3. place a steamer insert into a saucepan and fill with water
4. just below the bottom of the steamer. Bring water to a boil. Add broccoli
5. cover
6. and steam until tender
7. 3 to 5 minutes. Heat olive oil in a small saucepan over medium heat; cook and stir garlic and red pepper flakes until garlic is fragrant
8. 1 to 3 minutes. Add garlic mixture and broccoli to pasta; gently toss to coat. Add cheese
9. parsley
10. black pepper
11. and salt; toss to combine.