



Broccoli Garlic Angel Hair Pasta

Jacob · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

This pasta with broccoli and garlic makes a beautiful side dish or vegetarian main course. If you've got to eat your broccoli, this is a great way to do it. Garnish each serving with a dusting of Parmigiano-Reggiano and more red pepper flakes if desired.

Ingredients

- - ¼ cup butter - 2 tablespoons olive oil - 6 cloves garlic
- minced - 1 teaspoon red pepper flakes - salt to taste - 1 ½ pounds broccoli
- stem and florets chopped separately - 3 cups chicken stock
- or more as needed - 1 (16 ounce) package angel hair pasta - ½ cup freshly shredded Parmigiano-Reggiano cheese

Instructions

1. Heat butter and oil in a large skillet over medium heat until hot. Add garlic and cook
2. stirring often
3. until soft but not browned
4. 1 to 2 minutes. Sprinkle in pepper flakes and season with salt. Pour chicken stock into the skillet and bring to a simmer. Add broccoli stems and simmer until tender
5. 10 to 12 minutes; add more stock if mixture starts to dry out. While the broccoli stems are cooking
6. bring a large pot of lightly salted water to a boil. Add pasta and cook
7. stirring occasionally
8. until almost tender
9. about 4 minutes. Meanwhile
10. add broccoli florets to stems in the skillet; cook until florets are bright green and slightly tender
11. 3 to 4 minutes. Drain pasta and transfer to a large pot. Pour broccoli sauce over top
12. add Parmigiano-Reggiano
13. and stir to combine. Cover the pot and let stand until pasta absorbs excess liquid and finished cooking
14. about 2 minutes.