Pasta with Broccoli Florets
From – From Asparagus to Zucchini

florets cut from 1 head of broccoli
½ lb pasta
2 Tbsp olive oil
2 Tbsp butter
1 garlic clove, minced
½ lb mushrooms (whole, halved or sliced)
¼ cup grated Parmesan cheese

• Cook broccoli florets in boiling water 2 to 3 minutes.
• Remove with slotted spoon.
• Cook pasta in same water (or use fresh).
• Meanwhile, heat olive oil and butter in skillet.
• Saute` garlic and mushrooms 3 to 4 minutes.
• Stir in broccoli.
• Drain pasta.
• Toss with broccoli mixture and cheese.

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