

Vegetarian Broccoli Pasta

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This is a refreshing type of dish that is perfect for a light dinner or for vegetarian options. Tender broccoli on top of al dente spaghetti covered in a buttery lemon sauce. Serves 4.

Ingredients:

1 head broccoli, cut into florets
1/2 pound spaghetti noodles
1/2 cup butter (1 stick)
1/2 cup white wine
juice of one lemon
salt and pepper, to taste
1/4 cup basil, chopped

Directions:

1. Bring a large pot of salted water to a boil. Add the broccoli and cook until tender, about 4 minutes. Remove with a slotted spoon and place into a large bowl.
2. Add the spaghetti noodles to the water and cook until tender, about 8 minutes, or according to package directions. Strain and place in the large bowl with the broccoli.
3. In a small sauce pan over medium heat melt the butter completely. Add the wine and stir continuously with a whisk until completely combined, about 3 minutes.
4. Remove from heat and add the lemon juice. Taste and season with salt and pepper.
5. Pour the sauce over the pasta and broccoli, toss to combine. Garnish with chopped basil.

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