

# Fall Penne Pasta

From – *Fresh from the Farmstand*

2 Tbsp olive oil  
1 to 2 cloves garlic, pressed  
2 cups broccoli florets  
1 carrot, peeled and cut into thin strips  
2 cups vegetable broth  
8 oz pkg penne pasta  
½ tsp lemon juice  
salt and pepper to taste  
½ cup grated Parmesan cheese

- In a large skillet, heat oil over medium heat.
- Saute` garlic just until golden. Remove garlic from skillet, reserving oil.
- Add broccoli and carrot to skillet and cook 2 minutes, just until heated through.
- In a separate saucepan, bring broth to a boil.
- Stir in pasta and garlic. Cook for 5 minutes or until pasta is almost tender.
- Transfer broth and partially cooked pasta to skillet. Cover. Continue cooking over medium heat for 10 minutes or until pasta and vegetables are tender.
- Sprinkle in lemon juice, salt and pepper.
- Toss with Parmesan cheese.



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