

# 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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