

Farfalle with Broccoli

Ingredients

- 1 lb Farfalle Pasta
- 3 Broccoli Crowns (trimmed to florets)
- 1/4 c Olive Oil
- 2 T Butter
- 5 clv Garlic (chopped)
- 10 Anchovy Fillets (diced, 1 tin)
- 1/4 t Red Pepper Flakes
- 1/2 t Salt
- 1/2 t Black Pepper
- 1/2 c Parmesan (grated)
- 2 Scallions (chopped)
- 1/2 Lemon (juiced)

Instructions

1. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook, stirring occasionally.
2. After 5 minutes, add the broccoli florets to the pasta and stir and cook for another 4 minutes. Drain pasta and broccoli, reserving 1 cup of the pasta water.
3. Meanwhile, in a large skillet, heat the olive oil and butter over medium heat. Add the garlic, anchovies, and red pepper flakes and cook for 5 minutes.
4. Add the broccoli, pasta, salt and pepper, and lemon juice and toss. Add some of the reserved pasta water, if necessary, to make a light sauce. Transfer to a serving platter and sprinkle with Parmesan and scallions.

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