

Lemon Broccoli Pasta



Ingredients

2 Tbsp. extra-virgin olive oil
1 medium shallot, minced
3 cloves garlic, minced
8 oz. whole wheat rotini, uncooked
1¾ cups water
1½ cups chicken broth
1 Tbsp. lemon zest
½ tsp. salt
½ tsp. ground pepper
2 small heads broccoli,
coarsely chopped
4 tsp. lemon juice, or more to taste
Parmesan cheese

Instructions

In a medium pot, heat oil over medium heat. Add shallot and cook, stirring, about 2 minutes or until starting to soften. Stir in garlic and cook until fragrant, about 30 seconds.

Add pasta, water, broth, lemon zest, salt, and pepper. Cover and bring to a boil. Uncover, reduce heat to medium-high and cook, stirring frequently, for 10 minutes. Add broccoli and cook until tender, about 3 minutes.

Remove from heat and transfer to large bowl. Mix in lemon juice and top with Parmesan cheese. Makes 4 servings.

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