



## **One-Pot Pasta with Broccoli & Lemon**

Serves 4

### **Ingredients:**

- 1 pound pasta (penne, bowtie, etc.)
- 1 pound broccoli, cut into florets
- 2 cloves garlic, finely grated
- 1/3 cup extra-virgin olive oil
- 2 teaspoons finely grated lemon zest, plus juice of 1 lemon
- 1/2 cup finely grated Parmesan cheese
- Salt & freshly ground pepper
- Optional additions: grilled shrimp, chicken, drained beans, tofu, diced tomato/pepper/cucumber or red onion

### **Directions:**

1. Bring a large pot of salted water to a boil. Add noodles and cook for 5 minutes.
2. Add broccoli to pasta pot and cook together until pasta is just al dente and broccoli is crisp-tender, about 3 to 4 minutes.
3. Drain pasta and broccoli and then add pasta and broccoli back to the pot.
4. Add garlic, oil, lemon zest and juice, and cheese.
5. Add additional options as desired!