Broccoli Sauce for Pasta

The Washington Post

Makes 4-6 servings

Ingredients

- 1 bunch fresh broccoli (about 1 1/2 pounds)
- 1/2 cup olive oil
- 1 tsp fresh garlic, minced
- 1/4 cup sun-dried tomatoes, julienned
- 2 Tbsp lemon juice
- 1 Tbsp minced fresh oregano or parsley, or 1 tsp minced fresh rosemary (optional)
- 1 pound pasta, cooked
- Freshly grated Parmesan, to taste

Instructions

1. Remove bite-sized florets from the broccoli. (Save the rest for soup, if you wish.)
2. Blanch florets in a large quantity of boiling salted water for about 3 minutes or until barely tender.
3. Drain broccoli and rinse in cold water to stop cooking.
4. Heat olive oil in a large skillet or saucepan. Add the garlic and stir for a minute or two over heat.
5. Add broccoli florets, sun-dried tomatoes, lemon juice, and optional fresh herbs and toss in oil.
6. Add cooked pasta and toss.
7. Serve immediately with freshly grated Parmesan passed separately.

Editor's Notes

- **Test Kitchen Note (from card):** Asparagus can be substituted for the broccoli. Cut asparagus (preferably thin stalks) into 1 1/2" diagonal slices - there should be about 4 cups. Blanch as you would the broccoli.

BROCCOLI SAUCE FOR PASTA **THE WASHINGTON POST**

1 bunch fresh broccoli (about 1½ pounds)
½ cup olive oil
1 teaspoon fresh garlic, minced
¼ cup sun-dried tomatoes, julienned
2 tablespoons lemon juice
1 tablespoon minced fresh oregano or parsley, or 1 teaspoon minced fresh rosemary (optional)
1 pound pasta, cooked
Freshly grated Parmesan to taste

Remove bite-sized florets from the broccoli. (Save the rest for soup, if you wish.)

Blanch florets in a large quantity of boiling salted water for about 3 minutes or until barely tender.

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Drain broccoli and rinse in cold water to stop cooking.

Heat olive oil in a large skillet or saucepan. Add the garlic and stir for a minute or two over heat. Add broccoli florets, sun-dried tomatoes, lemon juice and optional fresh herbs and toss in oil. Add cooked pasta and toss.

Serve broccoli and pasta dish immediately with freshly grated Parmesan passed separately.

Makes 4-6 servings.

TEST KITCHEN NOTES: Asparagus can be substituted for the broccoli in the recipe. Cut the asparagus (preferably thin stalks) into 1½" diagonal slices. There should be about 4 cups. Blanch them as you would the broccoli.

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