



CREAMY BROCCOLI PASTA
RECIPE

CREAMY BROCCOLI PASTA



COOK TIME 20 mins
PREP TIME 10 mins
SERVES 4 x

CREAMY BROCCOLI PASTA

INGREDIENTS

- 4 cups (500 g) Pasta
- 4 cups (280 g) small cut Broccoli
- 1 cup (150 g) finely sliced Onion
- 2 Tbsp MasterFoods™ Minced Garlic
- 2 Tbsp MasterFoods™ Tuscan Herb Seasoning
- 2 Tsp MasterFoods™ Onion Salt
- 2 Tsp MasterFoods™ Chilli Flakes
- 4 Tbsp Olive Oil
- 4 Tbsp Wine
- 4 Tbsp Stock
- 4 Tbsp Sour Cream
- 2 Tbsp Grated Parmesan Cheese
- Extra Grated Parmesan for Garnish
- Sprinkle of Lemon Juice for Garnish
- Grated Lemon Rind for Garnish

METHOD

1. Boil the Pasta to al dente, and strain.
2. Pan-fry the sliced Onions and Broccoli, with the MasterFoods™ Minced Garlic, Tuscan Herbs, Onion Salt and Chilli Flakes with the Olive Oil. Flood with the Wine, Stock, and Sour cream. Stir through with the Grated Parmesan.
3. Pour in the Pasta and stir through all the ingredients, so that everything is covered evenly. Serve in bowls with Grated Parmesan, Grated Lemon Rind and Lemon Juice.

Source URL: <https://www.masterfoods.co.nz/Recipes/creamy-broccoli-pasta>