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CREAMY BROCCOLI PASTA  
RECIPE

## CREAMY BROCCOLI PASTA



COOK TIME

20 mins

PREP TIME

10 mins

SERVES

4 x

CREAMY BROCCOLI PASTA

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# 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

## RELATED PRODUCTS



MASTERFOODS Seasoning Onion Salt 68g Jar

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MASTERFOODS Seasoning Tuscan 40g Jar

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MASTERFOODS Spice Chilli Flakes 18g Jar

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# 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.

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