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**Broccoli & Pasta**

1 pound farfalle pasta (bow-tie)	5 anchovy fillets, diced (optional)
2 heads broccoli, trimmed to florets (about 4 cups)	¼ tsp. red pepper flakes
¼ extra virgin olive oil (EVOO)	½ tsp. salt
4 Tbsp. butter	½ tsp. fresh ground black pepper
3 garlic cloves, minced	½ cup Sweetwater Valley, Italian Pesto Cheese, shredded

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook, stirring occasionally. After 5 minutes, add the broccoli florets to the pasta and stir and cook for another 4 minutes. Drain pasta and broccoli, reserving 1 cup of the pasta water.

Meanwhile, in a large skillet, heat the EVOO and butter over medium heat. Add the garlic, anchovies, and red pepper flakes and cook for 5 minutes. Add the broccoli, pasta, salt and pepper and toss. Add some of the reserved pasta water, if necessary, to make a light sauce. Transfer to a serving platter and sprinkle with Italian Pesto cheese.