

Pasta with Broccoli & Sun-Dried Tomatoes

Preparation time: 20 minutes / Serves 4



INGREDIENTS

- 1 pound FOXY-brand broccoli, florets
- 1 pound angel hair or spaghetti pasta
- 1 4-ounce jar marinated sun-dried tomatoes
- 1 Tablespoon basil
- 1 cup grated Parmesan cheese

PREPARATION

Bring a large pot of water to boil and cook FOXY-brand broccoli florets 2 minutes. Remove into separate bowl with slotted spoon. Add pasta to boiling water and cook until tender, but firm. Add broccoli back to pot during last 2 minutes of cooking. Drain pasta and broccoli in a colander and place in a serving bowl.

While pasta cooks, cut sun-dried tomato pieces in half. Add to drained pasta and broccoli with 1 Tablespoon of marinade oil, add basil and toss gently. Add cheese and toss again. Serve immediately.