Pasta with Garlic and oil with Broccoli

[](https://www.foodnetwork.com/recipes/melissa-darabian/garlic-oil-sauteed-pasta-with-broccoli-recipe-1920918?ic1=amp_playvideo)Ingredients

1 Tbsp of minced garlic

1/8 cup olive oil

2 cups pasta

1 cup chopped broccoli

Parmesan Cheese (opt)

Salt & Pepper

Pasta

1. Fill large pot ½ way full
2. Turn burner to high
3. Wait for there to be a rapid boil
4. Add pasta
5. Return water to a rapid boil
6. Stirring frequently
7. Check box for pasta cooking time (usually 10-12 mins.)
8. Using colander to drain pasta

Broccoli

1. In a bowl heat broccoli in microwave for 1.5 minutes.
2. When broccoli is soft, remove from microwave and place on a cutting board to chop into bite size pieces
3. Add broccoli to saucepan and stir

Garlic and Oil Sauce

1. Place saucepan on medium heat
2. Add garlic into saucepan
3. Stir frequently
4. Cook for 3-5 minutes until garlic is golden

**Combine pasta, broccoli and garlic and oil!**

Enjoy ☺