

## Broccoli Linguini

### INGREDIENTS

- 🍴 500g linguini
- 🍴 2 large broccoli heads cut into florets (don't forget the stalks... they're the best bits)
- 🍴 1 veg stock cube
- 🍴 1 large red chilli, chopped
- 🍴 1 garlic clove, grated
- 🍴 Zest of 1 lemon
- 🍴 2 tbsp fresh parsley, roughly chopped
- 🍴 2 tbsp extra virgin olive oil

### METHOD

- 🍴 Bring a large pot of water to the boil and add the veg stock cube
- 🍴 Cook the pasta as per packet instructions. For the last 2 minutes of the pasta cooking time, add the broccoli. This will leave it quite crunchy which I love but if you want it more cooked then put it in for the last 3 minutes of cooking time. Reserve 1/3 cup of the cooking liquid
- 🍴 Drain the pasta and broccoli and add the olive oil, chilli, garlic, zest, parsley and cooking liquid. Gently mix through and serve
- 🍴 Any combination of these ingredients will be delicious... you can just add garlic and parsley, chilli and lemon... it all works beautifully!