

Linguine Con Broccoli Aglio E Olio

Sometimes the simplest dishes can be the most satisfying. This is one of my go-to dishes when I need to get something on the table quickly. The aroma of the garlic always brings me right back to a wonderful lunch I once had in Venice.

(This recipe appears in my new book, *"GETTING SAUCED – How I Learned Everything I Know about Food from Working in TV."* For more stories and recipes, click here to purchase a copy – <https://bit.ly/gettingsauced>)

INGREDIENTS (Serves 4)

1 lb linguini

1 large head of broccoli, cut into florets

3 tablespoons olive oil

6 cloves garlic, minced

1/2 teaspoon red pepper flakes

Salt and freshly ground black pepper

1/4 cup freshly grated Parmesan cheese

DIRECTIONS

In a large pot, bring 4 quarts of water and 2 tablespoons of salt to a boil. Cook pasta as per boxed instructions.

Add the broccoli florets to a lidded pot, or a vegetable steamer, filling the bottom quarter of the pot with water, and steam the florets for about 5 minutes until they are bright green.

In a large sauté pan, heat the olive oil over medium heat. Add the garlic and sauté for 1 minute, or until fragrant. Stir in the red pepper flakes and cook for another minute. Add in the broccoli and cook for 4 minutes. Season with salt and pepper to taste, and set aside over low heat.

Drain the pasta, setting aside some of the pasta water, and add pasta to the sauté pan. Stir to combine the ingredients and, if dish looks too dry, add in 1/4 cup pasta water.

Pour out onto large serving platter and garnish with Parmesan cheese.