

Brown butter broccoli, pine nut and basil pasta



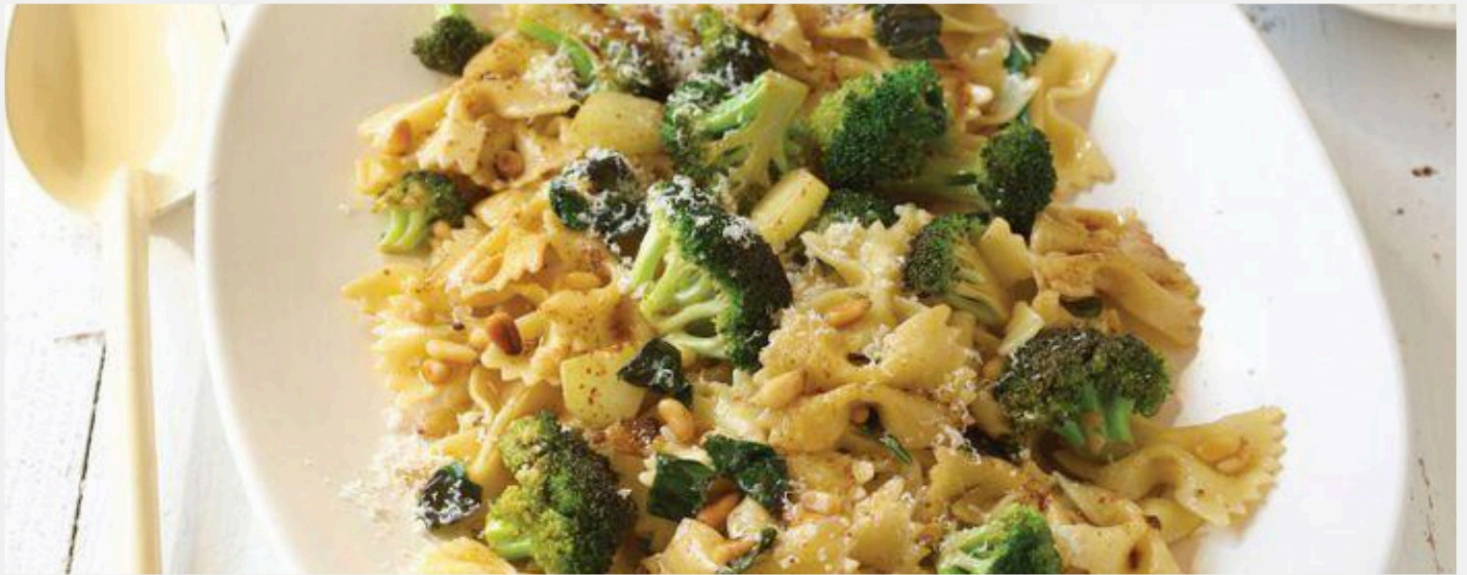
Serves: 4



Cooking Time: 15 minutes



Level: Capable



INGREDIENTS

400g Coles Brand Pasta Bows
3 tablespoons Coles Unsalted Butter
3 cups broccoli florets, main stem from the broccoli,
peeled, sliced into 3mm disks
2 tablespoons lemon juice
1/4 cup basil leaves, roughly chopped
2 tablespoons Lucky Pine Nuts, toasted
30g Coles Shredded Parmesan Cheese, grated (or
vegetarian hard cheese)
Extra virgin olive oil, for drizzling

PREPARATION

1. Bring a large pot of salted water to the boil.
2. Add the pasta and cook according to the packet directions until al dente.
3. While the pasta is cooking, place a large frying pan over medium-high heat and add the butter. Once the butter has browned, add the lemon juice and the broccoli and cook, tossing frequently until tender, for about 4 minutes.
4. Drain the pasta from the pot and pour directly into the frying pan. Add the pine nuts and basil and toss a few more times. Season to taste with salt and pepper.
5. Divide the pasta between 4 serving bowls, garnish with the grated parmesan and a drizzle of extra virgin olive oil and serve.