

Broccoli Garlic Pasta

A simple yet flavourful main dish, perfect for a weeknight dinner.



Main Dish

20 min

Total time

Easy

Difficulty

392

kcal / serving

Ingredients

- 2 cups of cooked pasta
- 1/4 cup of broccoli
- 2 garlic cloves, minced
- 1/2 an onion, diced
- 4 tablespoons of olive oil
- Salt & freshly ground black pepper to taste

Steps

- 1 Heat the olive oil in a pan over medium heat, add the garlic and onion and sauté for 2 minutes until fragrant and softened.
- 2 Add the broccoli and season with salt and freshly ground black pepper to taste. Sauté for 6-8 minutes until softened and lightly browned.
- 3 Add the cooked pasta and stir to combine. Cook for another 2 minutes.
- 4 Serve hot.