

# Lemon Broccoli Pasta

## Yield:



## Ingredients:

- 1 pound dried spaghetti
- 4 to 5 cups broccoli florets (from about 2 heads)
- 3/4 cup grated Parmesan cheese, plus more for serving
- 1/3 cup olive oil
- Finely grated zest of 1 medium lemon
- Juice of 1 medium lemon
- 1 cup frozen peas
- Salt
- Freshly ground black pepper
- 3 mushrooms , finely chopped

## Steps:

1. Bring a large pot of salted water to a boil over medium-high heat.
2. Add the pasta and cook according to package directions until al dente. (9-10 mins to boil)
3. Two minutes before the pasta is ready, add the broccoli. Meanwhile, place the Parmesan, olive oil, lemon zest, and lemon juice in a medium bowl and stir to combine.
4. Reserve 1 cup of the pasta cooking liquid, then drain the pasta and broccoli. Return the pasta and broccoli to the pot.
5. Add the Parmesan mixture and peas and toss to combine, adding the reserved cooking liquid 1/4 cup at a time as needed to moisten.
6. Taste and season with salt and pepper as needed. Serve with additional Parmesan.

## *For Judges Use Only*

Please rate this pasta based on:

- |                     |                     |
|---------------------|---------------------|
| <b>Taste</b>        | 4/ 5 maximum score  |
| <b>Presentation</b> | 4 / 5 maximum score |
| <b>Creativity</b>   | 4/ 5 maximum score  |

Total Score: 12 / 15

**Comments:** taste good, too lemony, great broccoli!