

angel hair pasta with broccoli and herb butter.txt

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Angel Hair Pasta with Broccoli
& Herb Butter
Bon Appétit, September 2003

½ cup (1 stick) unsalted European-style butter, room temperature
2 tablespoons chopped fresh basil
2 tablespoons chopped fresh Italian parsley
1 garlic clove, minced

2 teaspoons olive oil
8 ounces angel hair pasta
2 cups small broccoli florets
Grated Parmesan cheese (optional)

Mix first 4 ingredients in small bowl.

Bring large pot of salted water to boil. Add 2 teaspoons olive oil. Add pasta and cook until almost tender, about 3 minutes. Add broccoli and boil until pasta is tender but still firm to bite and broccoli is crisp-tender, about 1 minute longer. Drain pasta and broccoli; transfer to large serving bowl. Add herb butter and toss well to coat. Season to taste with salt and pepper. Serve, passing Parmesan cheese separately if desired.

Makes 4 first-course servings.