

Broccoli & Mushroom Rigatoni

Serves 2

Ingredients:

- 1 tablespoon olive oil
- 1 ½ tablespoons minced garlic
- 5 large white mushrooms, sliced
- 1 bunch of broccoli, cut into florets
- 1 teaspoon Italian seasoning
- 1 cup vegetable stock
- 6 ounces rigatoni
- salt and pepper, to taste
- 2 tablespoons grated parmesan, if desired

Directions:

1. Cook rigatoni according to package directions, set aside.
2. While the rigatoni is cooking, heat the olive oil over medium heat. Stir in the garlic, saute 30 seconds, then stir in the mushrooms, broccoli, and Italian seasoning.
3. Add the vegetable stock, cook 5-7 minutes or until the vegetables are tender. Stir in the rigatoni. Season with salt and pepper. Portion the pasta dish into two bowls, top with grated parmesan, if desired.

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