



# Zesty Sundried Tomato Broccoli Capellini

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 8 oz whole wheat capellini pasta
- 1 cup of chopped broccoli florets
- 6 button mushrooms sliced
- 2 large garlic cloves minced
- 2 tbsp sliced sundried tomatoes
- 2 pinches of lemon zest
- 1 1/2 tsp lemon juice
- olive oil
- 2 tbsp chopped fresh basil
- salt & pepper

## Instructions

Cook pasta al dente, drain and set aside. Heat 1 tbsp of olive oil and garlic over medium heat for 2 minutes. Add broccoli florets and toss. Add a tbsp of water, cover and let the broccoli steam for 2 minutes. They should turn bright green.

Add mushrooms and lemon zest, saute for another 2 minutes until mushrooms shrink and release their liquid. Add another 1 tbsp of olive oil and toss pasta in.

Add lemon juice, 2 more pinches of salt, couple grinds of black pepper. Add more olive oil if you so desire but not too much to cause oil pooling at the bottom. Toss again.

Serve hot or cold. This is enough for 4-6 servings.

