



## **Sicilian Pasta**

### **Ingredients:**

4 oz. broccoli florets

6 oz. Angel Hair pasta

2 oz. mixed raisins

2 oz. mixed nuts

2 garlic cloves

Red pepper flakes

3 oz. olive oil.

### **Preparation:**

Blanch your broccoli in salted boiling water for two minutes. Remove the broccoli and add the pasta in the same water and cook 5 to 6 minutes.

In a separate sauté pan, heat olive oil. Now add broccoli and cook for 3 to 5 minutes. Add pasta water as needed to the pan while adding raisins and mixed nuts.

Cook for two minutes add the pasta. Set for 4 to 5 minutes and serve.

