



# Linguine Pasta with BROCCOLINI® baby broccoli

## Servings

4

## Calories

1250

## Prep Time

10 minutes

## Total Time

22 minutes

## Skill Level

Easy

## Ingredients

1 bunch Mann's BROCCOLINI® baby broccoli  
(about 9 stalks)

1 (9 ounce) package linguine, fresh, uncooked

1 cup tomatoes, mini-cherry

2 ½ cups basil leaves, fresh

3 tablespoons flour

2 cups white wine, dry

1 cup Romano cheese, coarsely grated

1 ½ cups half and half

1 tablespoon vegetable oil

¾ cup butter or margarine



## The Method

Drop BROCCOLINI® baby broccoli into salted boiling water. After 3 minutes, drain, rinse with cold water and set aside. Drop linguine into salted boiling water and cook for 3 minutes. Return to boil and cook 1 minute. Drain and toss with vegetable oil.

For sauce, melt butter, whisk in flour and cook until bubbly. Whisk in wine and half-and-half and cook, stirring until thickened. This can be made ahead of time or use store bought Alfredo sauce.

When ready to serve, heat sauce to a boil in large kettle. Add tomatoes and basil and cook 1 ½ minutes or until limp. Add linguine and BROCCOLINI® baby broccoli, stirring with large spoon until hot. Add cheese, heat through and season with salt and pepper to taste. Serve at once with Romano cheese and/or ground black pepper on top.

### Nutrition Facts

Serving Size: 531g | Servings: 4

### Amount Per Serving

Calories 1250 | Calories from Fat 490 | Total Fat 56g (sat fat 33g trans 1.5g) | Cholesterol 140mg | Sodium 610mg | Total Carbohydrate 162g | Dietary Fiber 9g | Sugars 7g | Protein 23g | Vitamin A 80% | Vitamin C 110% | Calcium 60% | Iron 30%