

Spaghetti with Garlick Shrimp and Broccoli

Serves 4

- 230 g spaghetti
- 2 T extra-virgin olive oil
- 3 to 4 medium cloves garlic, minced
- 225 g broccoli florets, cut into bite-size pieces
- 450 g large (26- to 30-count) raw shrimp, peeled and deveined
- 160 ml dry white wine
- ½ tsp salt
- Freshly ground black pepper
- Leaves from 2 stems of flat-leaf parsley, finely chopped (about 2 T)



1. Cook the pasta according to the package directions in a large pot of salted water.
2. While the pasta is cooking, heat **1 T of the oil** in a large sauté pan over **medium heat**.
3. Add the **garlic** and **reduce the heat to low**. Let the garlic cook until it softens but does not brown. Ideally, it will cook for **3 to 4 minutes**.
4. Meanwhile, steam the **broccoli** until done.
5. When the garlic has softened, increase the heat to **medium-high** and let the pan heat up.
6. Add the **shrimp** and cook for **2 to 3 minutes**, turning the shrimp over until they have lost their raw look.
7. Add the **wine**, and add the **salt**. Cook for **3 to 4 minutes**; the shrimp will be cooked through and the wine will have reduced by about one-third.
8. Season with the **pepper** to taste and add the steamed **broccoli** pieces; toss to combine.
9. Drain the **pasta**, then transfer to a large serving bowl.
10. Add the **shrimp mixture** and toss to combine.
11. Drizzle the **remaining T of oil** over the pasta and sprinkle the **parsley** on top; serve hot.