

CopyCat Olive Garden Pasta With Broccoli

Ingredients

1 pound pasta shells, cooked
1/4 cup olive oil
12 ounces broccoli florets, steamed
2 teaspoons minced garlic
1/4 cup green onions, sliced thin
1 cup fresh mushrooms, sliced
2 teaspoons fresh parsley, chopped
Parmesan cheese, grated

Sauce:

1/4 cup flour
1/4 cup butter or margarine
1 quart milk
2 teaspoons chicken bouillon granules

Directions

For the sauce: Melt butter in a 2-quart saucepan over medium heat. Stir in flour and cook for 1 minute. Add milk and bouillon and stir vigorously with a wire whip until mixture barely comes to a boil. Reduce heat and simmer for 5 minutes, whipping frequently. Keep warm.

Drain broccoli and divide in half. Chop 1/2 of florets into 1/4" pieces. Reserve.

Heat a large saute pan over medium heat and add olive oil. Add all the broccoli, garlic, green onions and mushrooms to the saute pan. Cook, stirring constantly, for 2 minutes or until mushrooms begin to turn golden. Add the sauteed veggies and parsley to the warm sauce and stir well. Serve over hot pasta with Parmesan.