

# BROCCOLI, BRIE, AND WALNUT PASTA

Gourmet Magazine

comments

Serve as a main, meatless dish. Delicious!

notes

Serves 2 as a main dish.

prepare in advance

## Ingredients

**Cut up into half-inch flowerets**

1-1/4 lbs. broccoli (a bunch); save stems for another use

**Mince**

1 clove garlic

**Cut into 1-inch pieces; discard rind**

8 oz. brie cheese

**Measure**

1-1/2 T olive oil

**Chop coarse**

1/2 C walnuts

**Have available**

8 oz. angel hair pasta  
salt and pepper  
small amount of butter

complete recipe

Toast the walnuts in a small skillet with a little butter, until lightly browned. Cook pasta al dente in 5 qts. salted water; drain in colander, saving 1/3 C water; put pasta and water back into kettle.

While pasta cooks, heat olive oil in large heavy skillet over moderate heat until hot but not smoking.

Cook broccoli with salt to taste. Stir occasionally; cook until crisp-tender, about 5 minutes.

Add garlic and cook, stirring, until golden, about 30 seconds.

Add broccoli mixture to pasta, then add brie and walnuts, tossing until cheese is just melted. Season with salt and pepper.