

CREAMY LEMON BROCCOLI PASTA



Serves: 6
Approximate Cost of the Recipe: \$7.01
Approximate Cost per Serving: \$1.17

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INGREDIENTS:

- 1 lemon
 OR 3 Tablespoons lemon juice
- 1 box whole wheat penne
- 1 teaspoon garlic powder
 OR 2 cloves garlic, minced
- 1 teaspoon dried basil
 OR 2 teaspoons fresh basil, chopped
- 1 cup plain Greek yogurt
- 3 Tablespoons olive oil
- 3 cups frozen broccoli
 OR 1 head fresh broccoli

DIRECTIONS:

1. Wash all fresh produce under running water.
2. Cut fresh lemon in half, if using, and use a grater or zester to remove zest. Chop fresh broccoli, if using, into bite sized pieces.
3. Cook pasta according to box instructions.
4. Combine lemon juice, lemon zest (if using), garlic powder (or garlic), basil, and Greek yogurt in a bowl.
5. Heat a pan with olive oil over medium heat. Add broccoli and cook until tender and slightly crispy.
6. Combine pasta, sauce, and broccoli in a bowl and stir to combine and coat pasta evenly.
7. Serve and enjoy!