

## THE WAY THE COOKIE CRUMBLES



### **Pasta with Broccoli, Chickpeas, and Garlic** (adapted from Gourmet via epicurious)

Serves 3-4

Pasta dishes like this tend to cool quickly after being transferred to serving dishes, so I like to warm the empty bowls in an oven heated to about 200 degrees.

12 ounces whole wheat pasta

salt

2 tablespoons olive oil, divided

1 (20-ounce) bag fresh chopped broccoli (or 2 small heads of broccoli, chopped into bite-sized pieces)

6 garlic cloves, minced or pressed through a garlic press

½ teaspoon dried hot red pepper flakes

1 (15-ounce) can chickpeas, rinsed and drained

juice from ½ lemon

½ cup (1 ounce) finely grated parmesan, plus more for garnish

1. Bring 3 to 4 quarts water to a rapid boil over high heat. Add 1 tablespoon salt and the pasta. Cook according to package instructions. Before draining the cooked pasta, put about 1 cup pasta cooking water in a separate bowl and set aside. Return the drained pasta to the cooking pot.

2. Meanwhile, heat 1 tablespoon olive oil in a 9- or 10-inch skillet over medium heat. When hot, add the broccoli and a pinch of salt and cook, stirring occasionally, until bright green and browned in spots, 4-5 minutes. Add 2 tablespoons of water; cover the pan for 1 minute to cook the broccoli through. Remove the lid and push the broccoli to the edges of the pan. Add the remaining tablespoon of oil, the garlic, and the red pepper flakes to the center of the pan. Cook, stirring constantly and excluding the broccoli as much as possible, for about 1 minute, then add the chickpeas and stir the mixture into the broccoli. Add the lemon juice and ½ teaspoon salt.

3. Transfer the broccoli to the pot with the pasta, stirring to incorporate. Add about half of the pasta cooking water and ½ cup of cheese, stirring until the cheese melts evenly over the pasta. Taste and adjust for seasoning with more salt, lemon juice, or parmesan. Add more pasta cooking water if the pasta seems dry. Serve immediately in warmed bowls.