

Tony & Mo's Broccoli Alfredo over Fettuccine

Ingredients

- 2 Heads Broccoli
- 1/2 cup pignoli nuts
- 6 cloves garlic
- 1/2 cup olive oil
- 2 cups heavy cream
- 1 1/2 cans chicken stock
- 1 lb Fettuccine
- 1 1/2 cups grated Parmesan

Salt and pepper to taste

Directions

1. Saute garlic in olive oil until golden brown. Add pignoli nuts and cook until slightly toasted. Add Broccoli and chicken stock and cook until Broccoli is tender. Add heavy cream and Parmesan until sauce thickens. Add salt and pepper to your desired taste.
2. Pasta: Bring water to boil, add salt and boil pasta to desired tenderness, approximately 8 to 10 minutes.