Bow-Tie Pasta with White Wine Cream Sauce and Roasted Local Broccoli

INGREDIENTS

- 1 lb bow-tie pasta
- 2 cups broccoli, chopped
- 1 red pepper, sliced
- 1 yellow pepper, sliced
- 1 cup yellow onion, finely chopped
- 1/8 cup garlic, chopped
- 1 tsp. dried thyme
- Pinch salt and pepper
- ¼ cup white wine
- 1 cup chicken stock
- 1 cup heavy whipping cream
- ½ cup grated parmesan
- 4 tbsp. olive oil, divided

INSTRUCTIONS

1. Heat up 2 Tbsp. of oil in a medium sauce pan. Once hot, add onions and garlic. Cook until onions are just starting to caramelize. Deglaze with white wine. Once wine is cooked out, add chicken stock and reduce by half, about 5 minutes over high heat. Add heavy whipping cream, bring to a boil and reduce by half, about another 5 minutes. Once reduced, add parmesan and stir until combine. Remove from heat and set aside (this can be made up to 2 days in advance).

2. Bring a pot of water to a boil. While water is heating up, set up an ice bath large enough to fit all the pasta. Once at a rolling boil, season water with salt and add bow-tie pasta. Boil for 3-5 minutes or until pasta is al dente. Immediately scoop out pasta and immerse in ice bath to stop the pasta from over cooking. Toss with a little oil and set aside.

3. In a medium sauce pan heat 2 Tbsp. of oil. Once hot, sauté red and yellow peppers and broccoli. Season with salt and pepper. Cook until vegetables have begun to char. Add about ¼ cup of chicken or vegetable stock and pasta. Cook on medium heat until pasta is heated through. Pour cream sauce over top and toss. Remove from heat and serve piping hot.