DietCloud – Recipe

Recipe Name: Alfredo Spaghetti with Roasted Mushroom & Broccoli Recipe

Diet Type: Vegetarian

Course: Main Course

Cuisine: Italian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Classic Alfredo Pasta Sauce • 4 cloves Garlic - minced • 1 cup Button mushrooms - quartered • 1 cup Broccoli - cut into small florets • 1 teaspoon Dried oregano • 1 teaspoon Red Chilli flakes • Salt and Pepper - to taste	4

Preparation

• We begin making the Alfredo Spaghetti with Roasted Mushroom & Broccoli Recipe by making the sauce first, so check our recipe to make the Classic Alfredo Pasta Sauce Recipe.
• In saucepan, heat water to boil the pasta.
• Once it start to boil add the spaghetti and cook it till it is Al Dante.
• Then drain the water and drizzle olive oil and toss it over in order to stop cooking.
• Heat a saucepan with oil, saute the garlic and then add the vegetables.
• Saute till it is cooked.
• Pour in the Pasta sauce.
• Season it well.
• Add milk in order to adjust the consistency of the sauce.
• Finally add the cooked pasta and toss it over for few seconds, check for seasoning again and serve.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)