

PASTA SALAD WITH ROASTED BROCCOLI

- **2 POUNDS (2 HEADS) BROCCOLI**
- **3 GARLIC CLOVES, HALVED LENGTHWISE**
- **2 TABLESPOONS OLIVE OIL**
- **COARSE SALT AND GROUND PEPPER**
- **8 OUNCES PENNE PASTA (TIP: USE WHOLE WHEAT!)**
- **1 TO 2 TABLESPOONS FRESH LEMON JUICE**
- **8 OUNCES JARRED ROASTED RED PEPPERS, RINSED AND CUT INTO 1/2 INCH STRIPS**
- **1/4 CUP PITTED KALAMATA OLIVES, HALVED LENGTHWISE**
- **1/2 CUP WALNUTS, BROKEN INTO PIECES**

1. PREHEAT OVEN TO 450. TRIM 1 INCH FROM STEMS OF BROCCOLI. PEEL OUTER LAYER OF STEMS, CUT DIAGONALLY INTO 1/2-INCH SLICES. SEPARATE FLORETS INTO BITE-SIZE PIECES. ON ONE LARGE OR TWO SMALL RIMMED BAKING SHEETS, TOSS BROCCOLI, GARLIC, AND 1 TABLESPOON OIL; SEASON WITH SALT AND PEPPER. SPREAD IN A SINGLE LAYER; ROAST, ROTATING SHEETS AND TURNING BROCCOLI HALFWAY THROUGH, UNTIL TENDER AND BEGINNING TO BROWN, 15 TO 20 MINUTES. SET ASIDE.

2. MEANWHILE, COOK PASTA IN A LARGE POT OF BOILING SALTED WATER. DRAIN PASTA, RESERVING 1/4 CUP COOKING WATER; RINSE UNDER COLD WATER UNTIL COOL, AND DRAIN. RETURN TO POT.

3. REMOVE SKIN FROM ROASTED GARLIC. IN A SMALL BOWL, MASH GARLIC UNTIL IT FORMS A PASTE; WHISK IN LEMON JUICE AND REMAINING TABLESPOON OIL. SEASON WITH SALT AND PEPPER. POUR MIXTURE OVER PASTA; TOSS IN BROCCOLI, RED PEPPERS, OLIVES, AND WALNUTS. ADD SOME RESERVED COOKING WATER, IF NEEDED. SERVE AT ROOM TEMPERATURE OR CHILLED.