

Kale & Broccoli Alfredo

By Nanelia Samuela

Shalom family! I would like to share with you an easy, affordable, & quick recipe. This alfredo can be done up many ways and placed with side dishes like a summer salad & garlic bread. Once you learn this, don't be afraid to experiment. You can add your favorite vegetables & spices to make it your own!

Ingredients:

- Half box of spaghetti noodles
 - 1 & 1/4 cup chopped broccoli
 - 1 & 1/2 cup chopped kale
 - 1/2 cup alfredo
 - 1/4 cup mozzarella
 - 1 tablespoon black pepper
 - 2 teaspoon lemon pepper
 - 1 teaspoon turmeric
 - Salt to taste ~
 - Extras: Grated Parmesan & Cheddar Cheese
- ## Directions:
- Boil pot of water, add noodles
 - Cook until soft (10-12 minutes)
 - In separate pan, sauté broccoli in olive oil(2-3mins)
 - Add seasonings
 - Reserve half handful of broccoli
 - Add kale
 - Sauté until kale is coated
 - Remove from heat
 - Add mozzarella • Let melt & cool
 - Add to blender with about 1/4 cup water
 - Pulse 12 times
 - Drain noodles
 - Place in same pan used to sauté
 - Add kale/broccoli blend & stir
 - Add alfredo & cheddar then stir
 - Add salt + other desired seasonings



