

## ✓ **Fettucine with Broccoli**

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|--------------------------|-----------------------------|
| 2 or 3 fresh stalks or   | ½ can anchovy filets,       |
| 1 package chopped frozen | chopped or                  |
| broccoli                 | 2 tablespoons anchovy paste |
| 4 tablespoons olive oil  | ½ teaspoon Accent           |
| 2 tablespoons butter     | Salt and pepper             |
| 2 garlic cloves, crushed | ½ pound shrimp, cut up in   |
| ½ cup celery, chopped    | small pieces, or 1 small    |
| ½ green pepper, chopped  | can shrimp, optional        |
| 1 small onion, chopped   | ½ pound fettucine, cooked   |
|                          | according to directions     |
|                          | on box                      |

Chop into small pieces the tender parts of the broccoli stalks and flowerets. Heat olive oil and butter together in frying pan and add the garlic. Cook 3 minutes over slow heat. Add broccoli, celery, green pepper, onion, anchovy, Accent, salt and pepper. Cover and cook slowly 15 to 20 minutes. If desired, shrimp may be added at this time. Toss lightly with cooked fettucine and serve immediately.

*P. C. Graffagnino*