

Whole-Wheat Spaghetti with Broccoli, Chickpeas, and Garlic



Ingredients

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15 ounce garbanzo beans rinsed drained canned
0.3 cup garlic clove chopped
0.3 cup olive oil extra virgin extra-virgin for drizzling
0.5 teaspoon pepper dried red hot
0.8 teaspoon salt
0.5 pound spaghetti whole-wheat

20 ounce broccoli frozen thawed chopped (not)

Equipment	
frying pan	
pot	
colander	
Directions	
Cook garlic and red pepper flakes in oil in a 12-inch heavy skillet over moderate heat, stirring, until garlic is golden, about 1 minute.	
Add broccoli and salt and cook, breaking up frozen chunks and stirring occasionally, until broccoli is thawed and crisp-tender, 5 to 7 minutes. Stir in chickpeas and cook until heated through.	
Cook pasta in a 6- to 8-quart pot of boiling salted water until al dente. Reserve 1/2 cup pasta cooking water, then drain pasta in a colander.	
Add pasta and reserved cooking water to broccoli and chickpeas in skillet and cook over moderate heat, tossing, until combined well.	
Serve drizzled with additional olive oil.	
Nutrition Facts	
PROTEIN 14.42% FAT 30.42% CARBS 55.16%	

Properties

Glycemic Index:25.58, Glycemic Load:6.52, Inflammation Score:-9, Nutrition Score:34.289565086365%

Flavonoids

Apigenin: O.01mg, Apigenin: O.01mg, Apigenin: O.01mg, Apigenin: O.01mg Luteolin: 1.15mg, Luteolin: 1.15mg, Luteolin: 1.15mg, Luteolin: 1.15mg, Luteolin: 1.15mg, Kaempferol: 11.14mg, Kaempferol: 11.1

Nutrients (% of daily need)

Calories: 471.77kcal (23.59%), Fat: 16.97g (26.11%), Saturated Fat: 2.4g (15.01%), Carbohydrates: 69.23g (23.08%), Net Carbohydrates: 60.6g (22.04%), Sugar: 2.51g (2.79%), Cholesterol: Omg (0%), Sodium: 788.7mg (34.29%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 18.1g (36.19%), Vitamin C: 129.2mg (156.6%), Manganese:

3.05mg (152.35%), Vitamin K: 153.12µg (145.83%), Selenium: 48.32µg (69.03%), Vitamin B6: 0.99mg (49.4%), Folate: 148.52µg (37.13%), Magnesium: 142.06mg (35.51%), Fiber: 8.63g (34.51%), Phosphorus: 338.64mg (33.86%), Vitamin B1: 0.43mg (28.6%), Iron: 4.67mg (25.93%), Copper: 0.52mg (25.89%), Potassium: 762.1mg (21.77%), Vitamin E: 3.15mg (21.01%), Vitamin B3: 4.04mg (20.21%), Vitamin A: 973.92IU (19.48%), Zinc: 2.77mg (18.46%), Vitamin B5: 1.74mg (17.41%), Vitamin B2: 0.27mg (16.15%), Calcium: 143.12mg (14.31%)