



Tortiglioni with Broccoli

Even if broccoli hasn't been your go-to vegetable, this delightful dish is bound to convert you! Ready in just 35 minutes, it's a simple yet flavorful first course that you'll find yourself eager to make again and again.

Ingredients (2 Servings)

Shopping List

- 160g of Armando Tortiglioni
- 6 sundried tomatoes
- Stracciatella as needed

- 1 broccoli
- Breadcrumbs as needed

Preparation

Clean the broccoli and boil it in salted water for about 10 minutes. then transfer it to a pan with a drizzle of extra virgin olive oil and a pinch of salt.

Take half of the broccoli and blend it in a mixer until it becomes a cream.

Cook the Armando Tortiglioni in plenty of lightly salted boiling water. Once ready, transfer the pasta to the pan, add the broccoli cream, and mix well. Finish with sun-dried tomatoes cut into strips, stracciatella, and a sprinkle of toasted breadcrumbs. Enjoy your meal!