

Pasta con i Broccoli

Ingredients:

- About 400g of pasta of any shape. (I recommend short pasta.)
- Extra virgin OLIVE oil (Use the amount of olive oil you are comfortable with, usually 2-3 spoonfuls are enough.)
- Salt (*sale*), pepper (*pepe*), dry crushed red pepper (*peperoncino*)
- 2 garlic (*aglio*) cloves
- 2 anchovies (*acciughe*)
- 1 broccolo (yes, one broccolo, plural broccoli)
- grated pecorino romano or parmesan cheese

Vegetarians can prepare the same sauce without anchovies.

Directions:

1. Heat a pot of water.
2. Wash the broccolo. Remove stem; cut high enough so that large individual broccoli florets fall away as you cut. If you want to eat the stem, slice it thinly.
3. When the water boils, add the salt and the broccoli. The broccoli takes about 12 minutes to cook, so if the pasta needs to cook for the same time, add the pasta immediately.
4. Most pasta shapes cook in less than 12 minutes. In this case you want to add the pasta after a few minutes.
5. In the meantime, warm up the olive oil in a saucepan at low heat, add the garlic (the whole pressed cloves, or chopped or minced, according to your taste), the anchovies, and peperoncino. The anchovies will melt.
6. Once drained, return the pasta to its pot or to the saucepan and saute quickly over high heat.
7. Serve and top with grated cheese!

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ES.S41 Speak Italian With Your Mouth Full
Spring 2012

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