



## 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

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|--|--|
| <input type="checkbox"/> 160g of Armando Tortiglioni | <input type="checkbox"/> 1 broccoli            |
| <input type="checkbox"/> 6 sundried tomatoes         | <input type="checkbox"/> Breadcrumbs as needed |
| <input type="checkbox"/> Stracciatella 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!