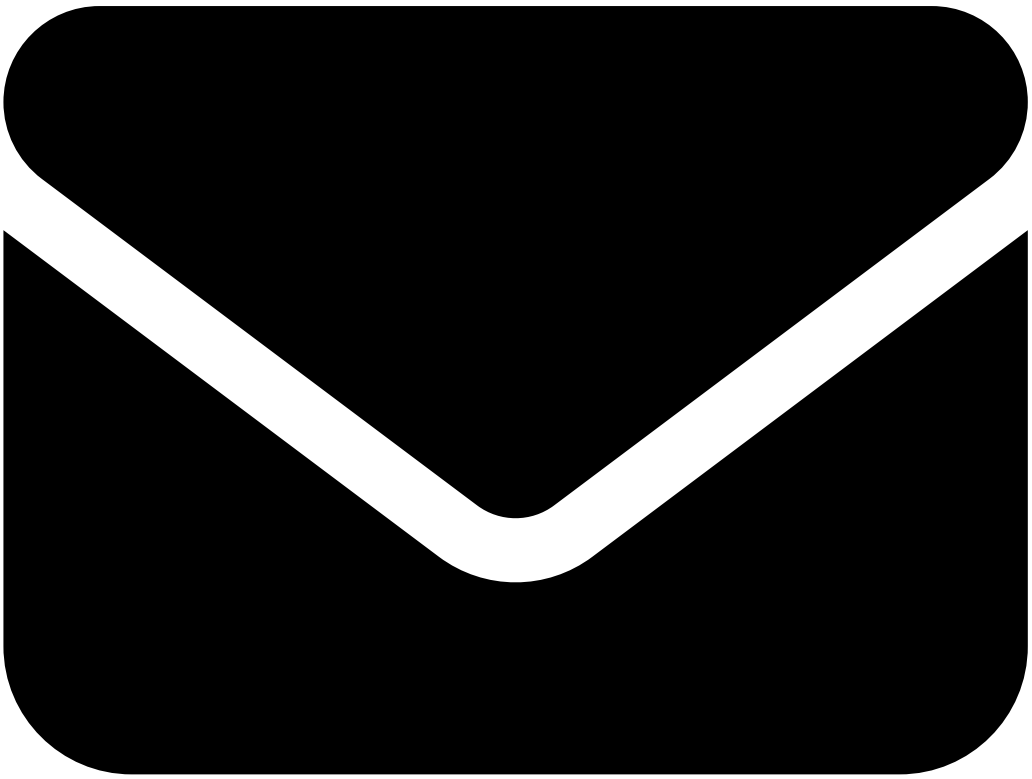
30 minute Broccoli Pancetta Rigatoni

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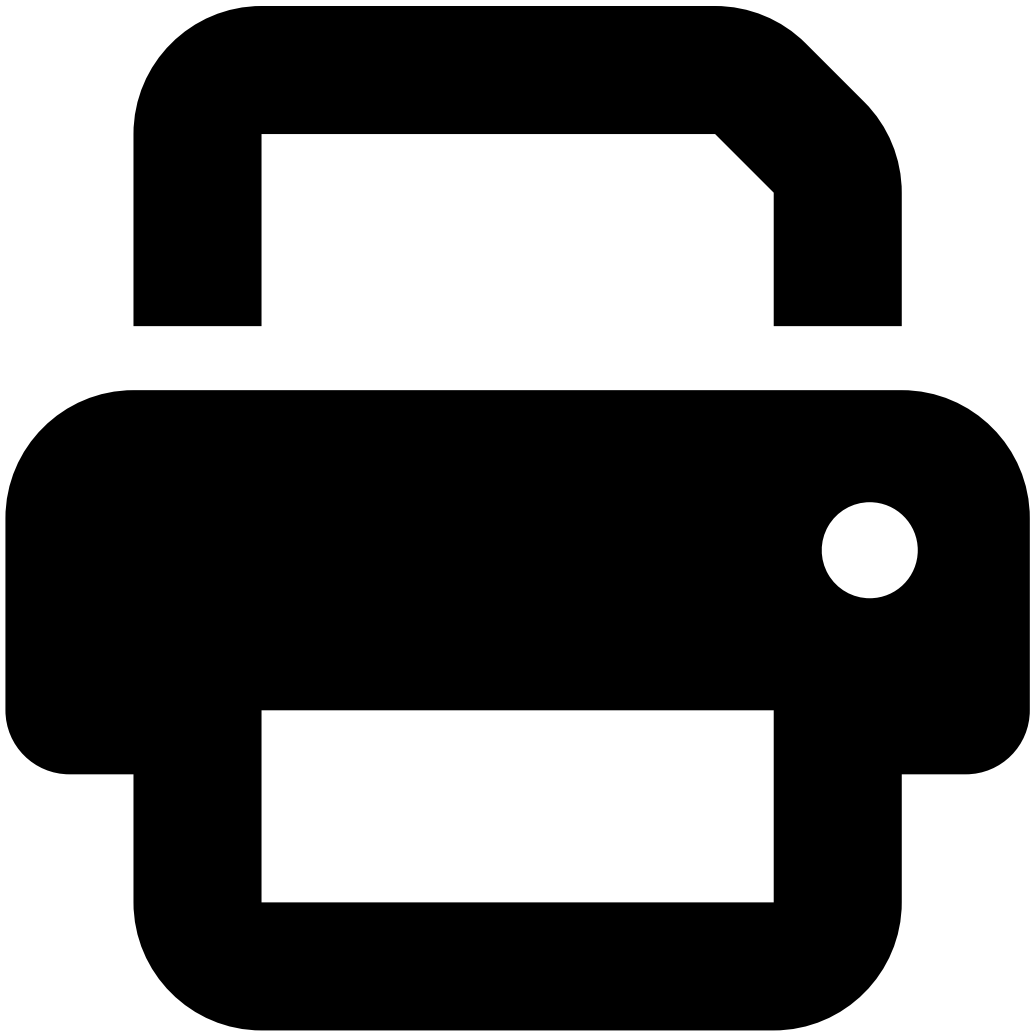
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This Broccoli Pancetta Rigatoni is a restaurant-quality pasta dish you can whip up in your own kitchen in less than 30 minutes. There’s a reason most Italian restaurant menus are half filled with pasta—ours certainly was. Pasta is quick, versatile, comforting, and yes… budget-friendly! That might get me in hot water with some restaurant owners, but it’s true.

Why spend $25 on a plate of pasta when you can make a showstopping version at home? Many home cooks find pasta intimidating—but it doesn’t have to be. When you need a fast weeknight dinner or a last-minute meal for surprise guests, pasta always comes to the rescue.

Simple ingredients like garlic, olive oil, herbs, and parmesan can create magic. Add crisp pancetta and tender broccoli, and you’ve got a pasta dish that’s worthy of celebration. Rich, creamy, and packed with bold Italian flavors, this broccoli pancetta rigatoni is a guaranteed crowd-pleaser—ready in under

30 minutes.

Things to know about this 30 minute broccoli pancetta rigatoni recipe

This **creamy Broccoli Pancetta Rigatoni** is a quick and comforting Italian-inspired pasta dinner you can make in under 30 minutes—perfect for busy weeknights. Made with simple ingredients like butter, garlic, cream, and broccoli, it's rich, flavorful, and easy to customize with whatever you have on hand.

Don't have pancetta? No problem—swap in regular bacon. No broccoli? Use spinach or another green vegetable you love. I used rigatoni, but any pasta shape works beautifully. My recipes are designed to be flexible and help you avoid extra trips to the store.

I don't drink alcohol, so I always include the option to use either white wine or chicken stock—whatever suits your taste and lifestyle. In some recipes, I do use wine, but I always make sure there's an alternative for those who prefer not to.

This is a **restaurant-quality meal** that's easy enough for a weeknight and special enough to impress. If you try this recipe, I'd love to hear from you! Leave a comment and tag me on Instagram—I always enjoy seeing your creations.

30 minute Broccoli Pancetta Rigatoni



Rigatoni, broccoli, and crispy pancetta are tossed in a creamy Parmesan sauce for a rich, comforting pasta that's ready in just 30 minutes.

- ½ lb rigatoni
- 4 cups broccoli florets
- 1 tbsp butter
- 1 cup diced pancetta
- 1 cup parmesan cheese
- 1 small chopped onion
- 1 tbsp minced garlic
- 1 cup heavy whipping cream
- 1 cup chicken stock or white wine
- 1 cup reserved pasta water
- 1 tbsp each chopped Italian parsley, and basil

1. Bring a large pot of salted water to a boil. Cook pasta according to package directions, adding the broccoli during the last 5 minutes of cooking. Drain and reserve 1 cup of pasta water.
2. Meanwhile, melt butter in a large sauté pan over medium heat.
3. Add pancetta and cook until crispy and rendered.
4. Add chopped onion and garlic to the pan, and sauté in the pancetta fat until translucent.
5. Season with salt and pepper to taste.

6. Deglaze the pan with chicken stock or white wine, scraping up any browned bits.
7. Stir in heavy cream and reserved pasta water.
8. Simmer the sauce gently for about 10 minutes, until slightly thickened.
9. Stir in Parmesan cheese and fresh herbs during the last 5 minutes of simmering.
10. Add the drained pasta and broccoli to the sauce, and toss to coat.
11. Serve topped with extra Parmesan and a sprinkle of Italian parsley.