Pasta con broccoli

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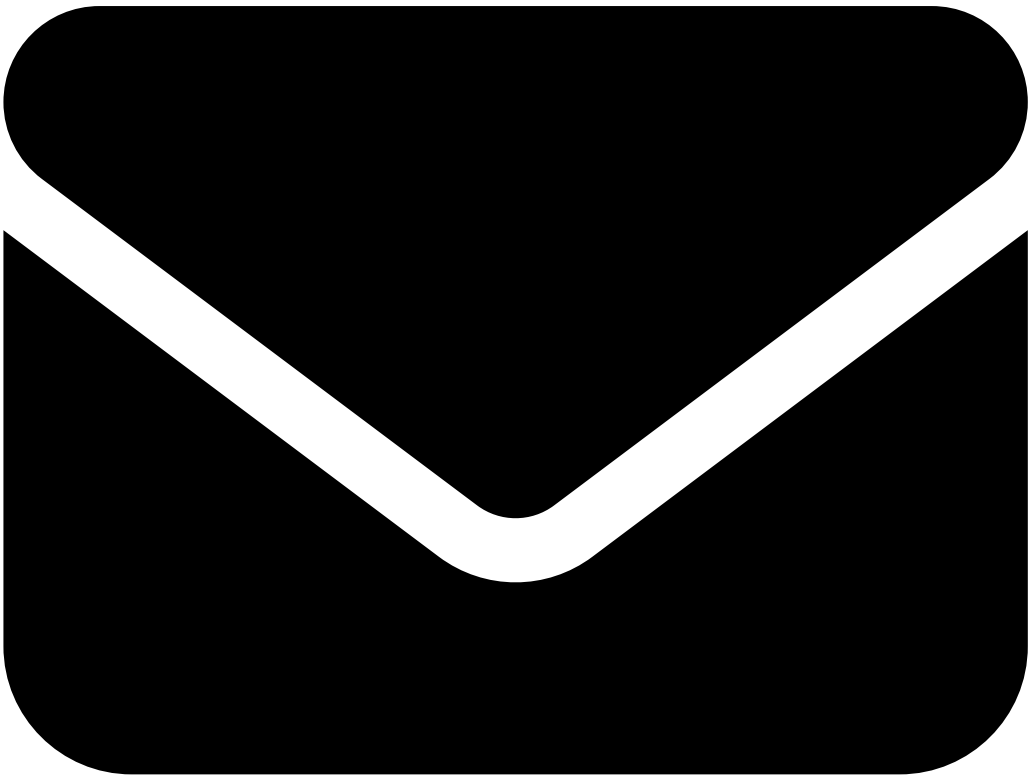




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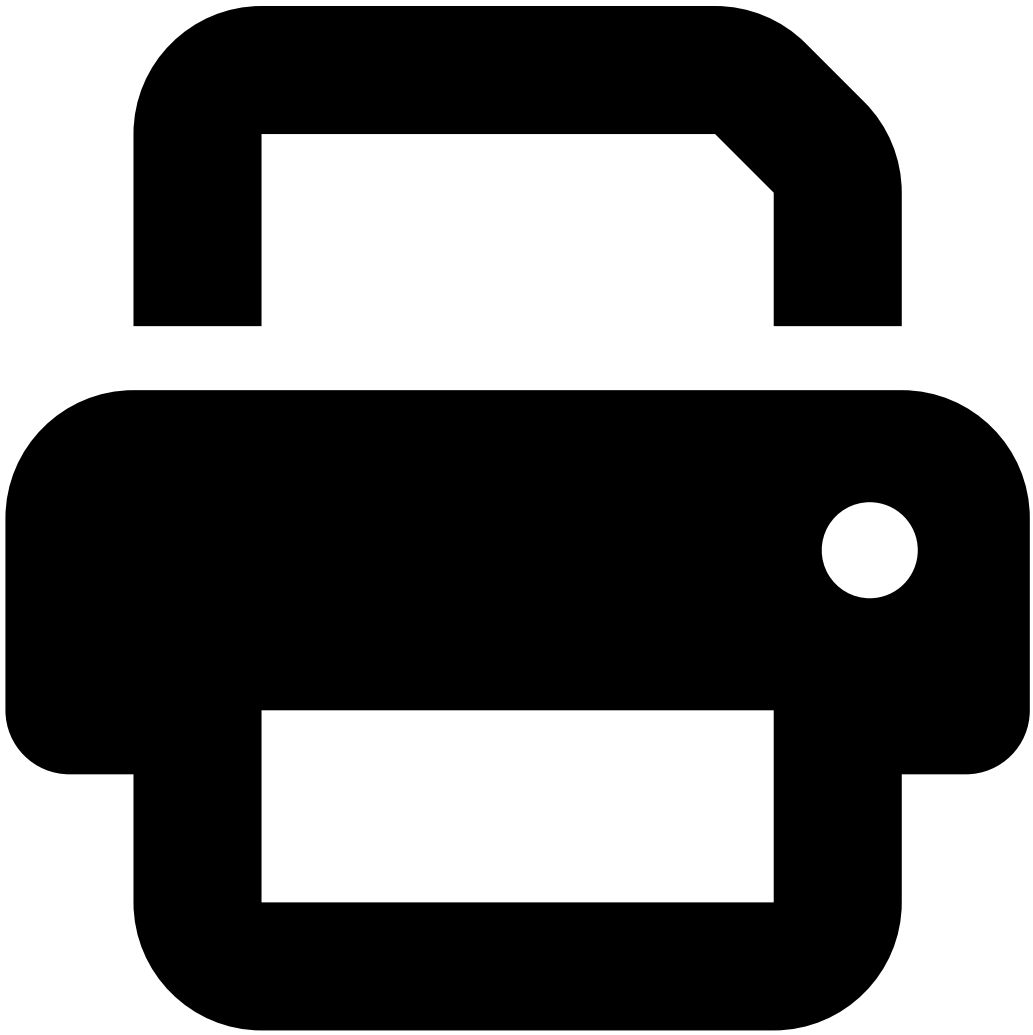

Pasta con broccoli or pasta with broccoli is a simple dish that’s easy to make and incredibly comforting. with just a few ingredients, this pasta dish comes together in less than 30 minutes.

It is a great healthy recipe for a quick and easy weeknight meal that is both quick and delicious. It’s ingredients broccoli, garlic, white wine and olive oil may sound simple, but when combined together with pasta and pasta water to form a creamy sauce something delicious happens.

A few variations for this Pasta con broccoli recipe

This classic broccoli pasta recipe has many variations. Of course the first and most obvious one in most of my recipes the pasta shape is always an option. I am using one of my favorite pasta shapes ditalini a small tubular pasta shape.

You can use any pasta shape that fits your taste.

Secondly you can easily add Italian sausage to this vegetarian pasta recipe. If you are going to use sausage remove it from the casing and sautéing it along with the onion and garlic breaking it up while cooking to a golden brown before proceed to adding the rest of the ingredients.

Or you could go vegan by omitting the cheese and using dairy free pasta.

These variations offer different flavors and textures while keeping broccoli as the main ingredient. Enjoy experimenting with them.

And lastly please let me know how this recipe or variations of it work out for you. I love hearing from you it’s my favorite part!!!

Pasta Con Broccoli



- 4 cups broccoli florets
- 3 cups of small shaped pasta
- 2 Tbsp. extra virgin olive oil
- 1/3 cup chopped onions
- 2 Tbsp. minced garlic
- 1 Tbsp. hot pepper flakes
- 1 cup white wine
- 2 cups pasta water

- 1 cup grated parmesan cheese
- 1 cup toasted Italian bread crumbs
- Salt and pepper to taste

1. Start by cleaning and cutting the broccoli. Then in salted boiling water cook the broccoli until fork tender. remove and add to the saute pan. Add the pasta to the same water you cooked the broccoli un, until el dente

2. Meanwhile in a saute pan over medium high heat un the olive oil saute the garlic, onion, and red pepper flakes until soft and fragrant. Add the white wine and simmer until almost evaporated then add the cooked broccoli and mash. Add the pasta water and simmer until sauce thickens . Add half of the parmesan. Toss the cooked and drained pasta to the broccoli mixture and mix until well combined. Plate top with the grated breadcrumbs and remaining parmesan cheese.