



Vegetarian



Easy



30-45 minutes

Farfalle with Pesto, Broccoli And Pangritata

SERVES: 4

PREPARATION TIME: 20 minutes

COOKING TIME: 15 minutes

Ingredients

For the pangritata

- 6 tbsp Filippo Berio Olive Oil
- 2 garlic cloves, finely sliced
- 3 tbsp fresh rosemary, finely chopped
- 100g fresh breadcrumbs
- Pinch of chilli flakes

For the pasta

- 400g farfalle pasta
- 250g broccoli florets
- 4 tbsp Filippo Berio Classic Pesto
- Zest of one lemon
- 3 tbsp Parmesan cheese, grated

Method

1. To make the pangritata, put the Filippo Berio Olive Oil into a frying pan and add the garlic, rosemary, chilli flakes and breadcrumbs. Stir for 2 minutes over a medium heat until the breadcrumbs are crisp and golden. Season to taste and drain onto kitchen paper and set aside.
2. Meanwhile, cook the pasta in a large pan of boiling salted water and cook for 10 minutes or according to the packet instructions.
3. Cook the broccoli in a pan of boiling salted water for 2-3 minutes or until just tender.
4. Drain the pasta, retaining a little of the pasta water and return the pasta to the pan. Stir in the Filippo Berio Classic Pesto, lemon zest, cooked broccoli and Parmesan cheese.
5. Serve immediately and sprinkle over the pangritata.