



Pasta broccoli

By Toscana Olives

Serves: 4 people

Ingredients:

375g pkt dried penne

1 head broccoli, cut into small florets

½ cup *Toscana organic extra virgin olive oil*

½ cup grated parmesan

Salt and pepper

- Bring a pot of salted water to the boil.
- Add penne and cook until water comes to the boil again, about 5 minutes.
- Add broccoli and cook until water comes to the boil again, about 10 minutes. Pasta should be al dente and broccoli should be tender.
- Drain pasta and broccoli, toss in *Toscana organic extra virgin olive oil*.
- Serve, sprinkling with grated parmesan and adding salt and pepper to taste.

Cook's note:

This recipe tastes best with 1-2 tbsp of salt added to the boiling water, but for the salt-conscious, this can be omitted.



Toscana is environment-conscious. To conserve water, we do not irrigate our olives. This results in a lower yield but a concentrated, flavoursome olive oil

NASAA certified organic extra virgin olive oil
Lemon-pressed extra virgin olive oil

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