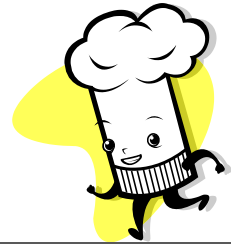


Penne & Broccoli Oil & Garlic



Ingredients:

1 Pound Penne or pasta of your choice

1 head of broccoli spears cut up

½ cup Biancolilla Olive Oil or Garlic Infused Olive Oil

3 cloves garlic minced

Pinch red pepper flakes (optional)

½ cup reserved pasta water

Salt & Pepper to taste

Directions:

1. Fill a stock pot with water add 1 tspn. of salt to the water bring to a boil. Cook according to the package.
2. In a pan large enough to add your pasta to, combine Olive Oil and garlic saute' until fragrant.
3. Add the broccoli to the pan and 1/4 cup of the pasta water to create a sauce. And to cook the broccoli.
4. Drain pasta and add pasta to the pan with the broccoli and garlic. Stir to combine add more of the reserved pasta water if necessary. Turn off heat and add grated pecorino/parmesan cheese!