

Pasta with Broccoli
(Pasta con Broccoli)

INGREDIENTS:

Servings: 2 people

Green olives	50 g
Broccoli	300 g
Small dried red chili pepper	1/2
Garlic clove	1
Olive oil	3 tbs
Anchovy fillet	4
Dried short macaroni	150 g
Salt and freshly ground pepper	to taste

Servings: 4 people

Green olives	100 g
Broccoli	600 g
Small dried red chili pepper	1
Garlic cloves	2
Olive oil	75 ml
Anchovy fillet	8
Dried short macaroni	350 g
Salt and freshly ground pepper	to taste

Servings: 6 people

Green olives	125 g
Broccoli	900 g
Small dried red chili peppers	1
Garlic cloves	3
Olive oil	125 ml
Anchovy fillet	12
Dried short macaroni	500 g
Salt and freshly ground pepper	to taste

Servings: 8 people

Green olives	150 g
Broccoli	1 1/4 kg
Small dried red chili peppers	2
Garlic cloves	4
Olive oil	175 ml
Anchovy fillet	16
Dried short macaroni	650 g
Salt and freshly ground pepper	to taste

Servings: 10 people

Green olives	200 g
Broccoli	1 1/2 kg
Small dried red chili peppers	2
Garlic cloves	5
Olive oil	250 ml
Anchovy fillet	20
Dried short macaroni	850 g
Salt and freshly ground pepper	to taste

Servings: 12 people

Green olives	250 g
Broccoli	1 3/4 kg
Small dried red chili peppers	3
Garlic cloves	6
Olive oil	300 ml
Anchovy fillet	24
Dried short macaroni	1 kg
Salt and freshly ground pepper	to taste

TOOLS:

Olive pitter
Chef's knife
Cutting board
Pasta pot
Skillet
Colander
Wooden spoon
Bowl

PREPARATION:

Pit the olives. *Cut the broccoli into florets.* Bring a large pot of lightly-salted water to a boil. Cook the broccoli for 2-3 minutes. Remove it, drain and refresh it. Reserve the cooking liquid for the pasta.

Cook the pasta "al dente." Drain it and set aside. Crush the chili pepper.

Heat the olive oil in a skillet over moderate heat. *Peel the garlic* and sauté it for a few minutes. Remove the garlic. Add the anchovies, mashing them with the back of a wooden spoon. Add the pasta and mix well. Stir in the olives, broccoli, and chili pepper. Season, to taste, with salt and pepper. Heat through and serve