

**Pasta with Broccoli**  
(Pasta con Broccoli)

**INGREDIENTS:**

Servings: 2 people

Green olives	2 oz
Broccoli	10 oz
Small dried red chili pepper	1
Garlic clove	1
Olive oil	3 tbs
Anchovy fillets	4
Dried short macaroni	6 oz
Salt and freshly ground pepper	to taste

Servings: 4 people

Green olives	3 oz
Broccoli	10 oz
Small dried red chili peppers	2
Garlic cloves	2
Olive oil	1/4 cup
Anchovy fillets	8
Dried short macaroni	12 oz
Salt and freshly ground pepper	to taste

Servings: 6 people

Green olives	4 oz
Broccoli	2 pounds
Small dried red chili peppers	3
Garlic cloves	3
Olive oil	1/2 cup
Anchovy fillets	12
Dried short macaroni	1 1/4 pounds
Salt and freshly ground pepper	to taste

Servings: 8 people

Green olives	5 oz
Broccoli	2 1/2 pounds
Small dried red chili peppers	4
Garlic cloves	4
Olive oil	3/4 cup
Anchovy fillets	16
Dried short macaroni	1 1/2 pounds
Salt and freshly ground pepper	to taste

Servings: 10 people

Green olives	7 oz
Broccoli	3 pounds
Small dried red chili peppers	5
Garlic cloves	5
Olive oil	1 cup
Anchovy fillets	20
Dried short macaroni	1 3/4 pounds
Salt and freshly ground pepper	to taste

Servings: 12 people

Green olives	9 oz
Broccoli	4 pounds
Small dried red chili peppers	6
Garlic cloves	6
Olive oil	1 1/4 cups
Anchovy fillets	24
Dried short macaroni	2 1/4 pounds
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.