



## MEZZI TUBETTONI PASTA WITH BROCCOLI AND RED SPRING ONIONS

**Categoria:** First Courses **Tempo di preparazione:** 1 hour and 10 minutes **Difficoltà:** medio 🟡

### Ingredienti per 4

- 400 g broccoli
- extra virgin olive oil, as necessary
- 1 clove of garlic
- chili pepper, to taste
- 30 g capers
- 2 cantabrico anchovy fillets (1 for garnish)
- 320 g mezzi tubettoni pasta (or mezzi paccheri)
- 1 red spring onion
- a few leaves of fresh basil (garnish)

*The pasta recipe is part of the regional tradition but made more original using red spring onions ... a touch that makes the difference, just try for yourself!*

Difficulty: **moderate**

Cost: **moderate**

Preparation time: **1 hour and 10 minutes**

Serves: **4**

### Method

Blanch the broccoli, drain and sauté in the olive oil with the garlic, chili pepper and 1 anchovy fillet.

Cook the pasta al dente separately.

Soften the chopped spring onion in a separate frying pan, add the pasta and sautéed broccoli. Toss together and serve garnished with a few leaves of fresh basil and the remaining anchovy fillet. Enjoy!

