



MAFALDINE DE CECCO

With broccoli pesto and “Ricotta Salata”

MAFALDINE DE CECCO



Serves
4 people

Region
Lazio, Italy.

Ingredients available at Mediterranean Foods

Ingredients

- 380g of De Cecco Mafaldine
- 1 Cup of extra virgin olive oil
- 200g Roughly grated ricotta salata cheese
- 2 Heads of broccoli cut into florettes
- 3 Cloves of garlic
- 10 Leaves of basil
- 1 Tablespoon of chopped Italian parsley

1. In a small pot bring some salted water to the boil, add the garlic cloves and simmer for 4 minutes before adding the broccoli.
2. Cook for 4 minutes then drain and cool in cold water. Place the cold broccoli into a tall jug, add the oil and basil and blend into a purée. Season with salt and pepper.
3. Cook the pasta in plenty of salted water. Drain and place into a large serving bowl add the pesto and the grated ricotta salata. Toss & serve and immediately.

Buon Appetito!

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