

ORECCHIETTE ALLA
PUGLIESE WITH BROCCOLI
AND ANCHOVIES



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Serves 4

INGREDIENTS

— Available at Mediterranean foods

380g Orecchiette Artisan De Cecco

1 clove garlic thinly sliced

1 teaspoon dry chilli flakes

1 large broccoli cut in florets

4 anchovies

2 tablespoons dry breadcrumbs

METHOD

1. In a large pan gently fry the garlic with the anchovies and the chilli with some extra virgin olive oil until the anchovies melt.
2. Cook the orecchiette in plenty of salted boiling water.
3. When there is 5 minutes left on the cooking time for the orecchiette, drop the broccoli in the water and cook it all together.
4. When cooked drain carefully and toss into the anchovy and chilli flavoured oil. Toss it about and serve with breadcrumbs sprinkled on top!

Buon Appetito!

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