



**READY TO COOK**  
BY HARRIS FARM

# SUN-DRIED TOMATO & BROCCOLI ORECCHIETTE WITH ROCKET AND PARMESAN



 **PREP**  
**5 min**

 **COOK**  
**20 min**

 **SERVES**  
**4**

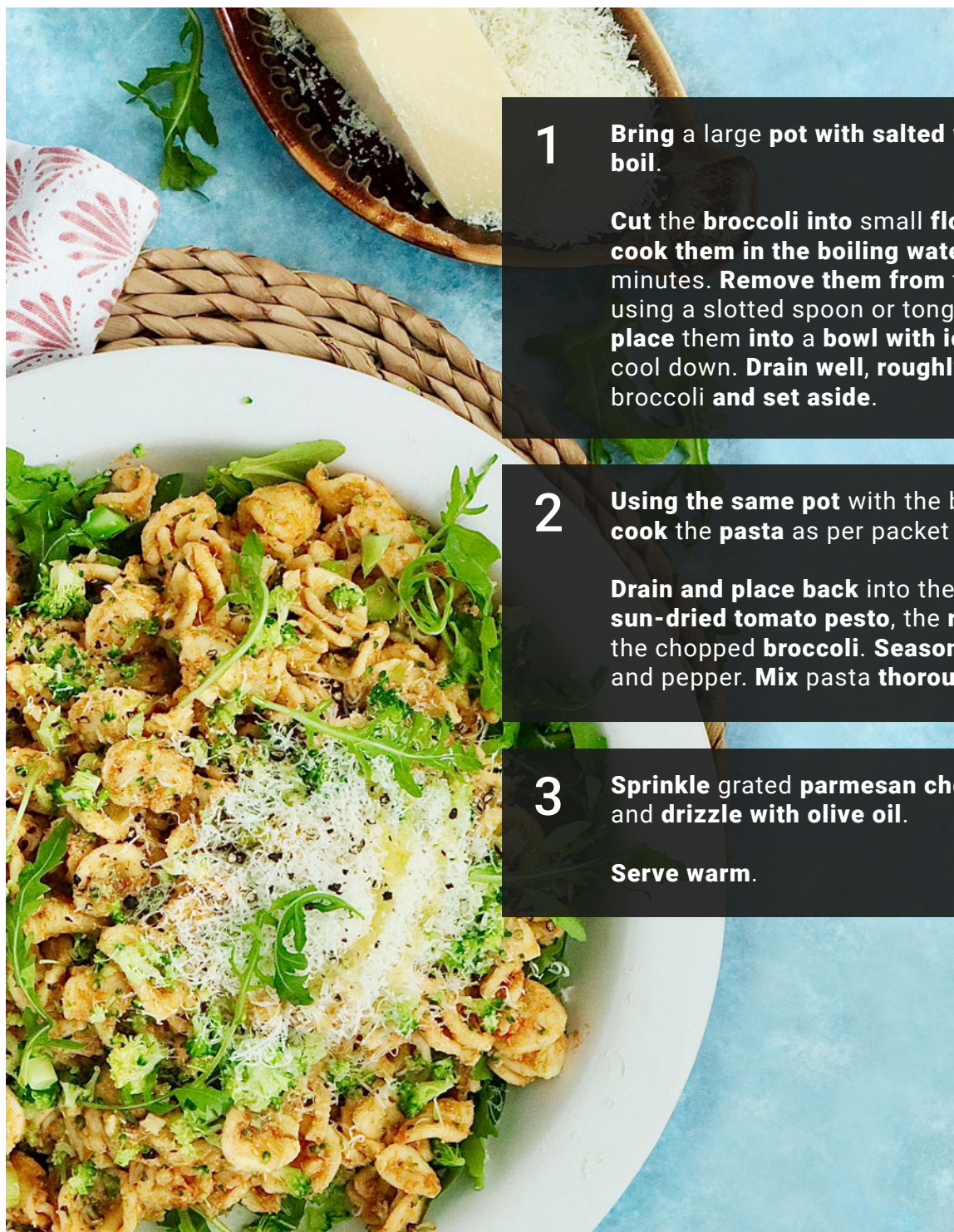
## INGREDIENTS:

- > 500g Orecchiette
- > 1 Broccoli Head
- > 190g Sun-Dried Tomato Pesto
- > 100g Rocket
- > 100g Parmesan Cheese

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

# METHOD – GET COOKING!



**1** Bring a large pot with salted water to the boil.

Cut the broccoli into small florets and cook them in the boiling water for 4 minutes. Remove them from the water using a slotted spoon or tongs and place them into a bowl with icy water to cool down. Drain well, roughly chop the broccoli and set aside.

**2** Using the same pot with the boiling water, cook the pasta as per packet instructions.

Drain and place back into the pot. Add the sun-dried tomato pesto, the rocket and the chopped broccoli. Season with salt and pepper. Mix pasta thoroughly.

**3** Sprinkle grated parmesan cheese on top and drizzle with olive oil.

Serve warm.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Squeeze some lemon juice and add chilli flakes if desired.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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