

Papa Vince Recipe

Pasta with Broccoli Sauce

Preparation: 20 minutes; Active Time: 20 min; Servings: about 6

Ingredients:

- 1 lb of fresh broccoli
- Papa Vince Extra Virgin Olive Oil as needed
- Papa Vince Sea Salt to taste
- pepper to taste
- 2 tbsp of Papa Vince Parsley Pesto*
- grated cheese to taste
- Papa Vince Bread or Almond Crumb Toppings*
- 1 package (1.1 lb) of Papa Vince Busiate Pasta

*see separate recipes

Preparation:

1. Steam broccoli until soft.
2. In a saucepan, add the Papa Vince Parsley Pesto* and the steamed broccoli together.
3. While at medium heat in the saucepan, mash broccoli with a potato masher to make a broccoli paste.
4. Add Papa Vince Sea Salt to taste.
5. Add Papa Vince EVOO to taste.
6. Mix and stir together.
7. When draining the pasta, save about half a cup of the water and add to broccoli paste. Your broccoli now has become like a paste/sauce that you can add to your pasta.