

*My Penne with Broccoli is another easy one-pot recipe for the busy cook. You need to remember this sauce, it is a terrific alternative to putting grated cheese on pasta. I also make this pasta dish with Swiss Chard cut in 1-inch pieces instead of Broccoli. Enjoy!*

## **Tante Marie's Penne with Broccoli**

### *Ingredients*

1/2 cup extra virgin olive oil  
1 cup breadcrumbs  
1 lb. broccoli  
1 lb. penne (or another kind of short pasta)  
6 cloves garlic, minced  
1/4 tsp. dried chile flakes  
6 flat anchovy filets  
coarse salt and freshly ground black pepper

### *Instructions*

In a medium-sized frying pan heat 1/4 cup of olive oil over moderate heat. Add the breadcrumbs and stir gently with a wooden spoon until they become a golden brown. Put the browned breadcrumbs into a bowl.

Add 1/4 cup olive oil to the frying pan over moderate high heat with the garlic, red pepper flakes and anchovies. Cook, stirring, until the garlic has colored slightly. Turn off the heat.

In the meantime, bring a large pot of water to a boil. Wash the broccoli and remove the large stems, and cut the flowery part into one-inch pieces. Add 1 Tbs. salt to the water. Toss in the broccoli and pasta, stir to keep the pasta from sticking to itself, and boil rapidly for 6 to 8 minutes, until the pasta is *al dente* when tasted, that is firm and cooked through.

Drain the pasta and the broccoli, return to the warm pot, pour over the garlic mixture. Mix well. Add the remaining olive oil. Taste and add salt and pepper to taste. Serve in warmed bowls or plates sprinkled generously with the breadcrumbs.

**Serves 4.**