

## pasta with broccoli, sun-dried tomatoes, and olives

*This colorful pasta comes together in minutes, and its bold flavors make this healthful dish a winner. Serves 4*

### Kosher salt

- 12 oz. broccoli florets, cut into bite-size pieces (about 6 cups)**
- 12 oz. rigatoni or other medium pasta**
- 4 oz. canned pitted black olives, cut in half lengthwise (about 1 cup)**
- 2 oz. sun-dried tomatoes (not oil-packed), thinly sliced (about  $\frac{2}{3}$  cup)**
- $\frac{1}{2}$  oz. finely grated Parmigiano-Reggiano (about  $\frac{1}{3}$  cup); more as needed**
- $\frac{1}{2}$  tsp. granulated garlic; more to taste**
- $\frac{1}{2}$  tsp. crushed red pepper flakes; more to taste**
- 6 Tbs. extra-virgin olive oil; more as needed**

Bring a large pot of well-salted water to a boil. Add the broccoli, and cook until crisp-tender, 2 to 3 minutes. Using a slotted spoon, transfer the broccoli to a colander; rinse under cold water. Return the water to a boil.

Add the pasta to the pot, and cook according to package directions until al dente. Reserve  $\frac{1}{4}$  cup of the cooking water. Drain the pasta over the broccoli in the colander, and

transfer to a large bowl. Add the olives, tomatoes, cheese, garlic, pepper flakes, and  $\frac{1}{2}$  tsp. salt. Add the olive oil, and toss well. Add the reserved cooking water 1 or 2 Tbs. at a time to loosen the pasta.

Season to taste with salt, granulated garlic, and pepper flakes. Serve drizzled with additional olive oil and cheese, if you like.

—Diana Andrews

### TIP

Use a pasta pot with a strainer basket to make quick work of retrieving the broccoli.



**Pair With:** BARBERA This medium-bodied red has enough fruitiness to complement the sun-dried tomatoes and olives, but it's easy on the tannin, which helps it work with the vegetal quality of the broccoli.