

## **Rigatoni with Broccoli and Garlic (courtesy of Bishop Bonnar)**

### **Ingredients**

1 lb. rigatoni

1 large head of broccoli cut into florets

1 cup Locatelli Cheese

6-8 garlic cloves, minced

2 tblsp. butter

½ cup Extra Virgin Olive Oil

1 cup chicken stock or broth

Torn basil leaves for garnish

\*Optional – red pepper flakes, chopped tomatoes, cooked shredded chicken, chopped olives

### **Preparation**

Bring large pot of water to a boil, add a few teaspoons of salt and boil pasta until al dente.

While pasta is cooking, add a few tablespoons of olive oil in large skillet over medium high heat. Add butter, garlic and broccoli. When butter is golden, add 1 cup of chicken stock and simmer until broccoli has softened.

Drain cooked pasta, reserve 1 cup of pasta water. Add pasta to skillet and mix thoroughly. If pasta seems dry add some pasta water. Add ½ of the cheese and adjust seasonings with salt and pepper to taste. If adding optional ingredients listed above, stir in to incorporate.

Place in serving bowl, garnish with basil and additional cheese.