

## Bosch x Kitchen Stories Rigatoni with Broccoli and Sausage

**Servings:** 4

**Difficulty:** Easy

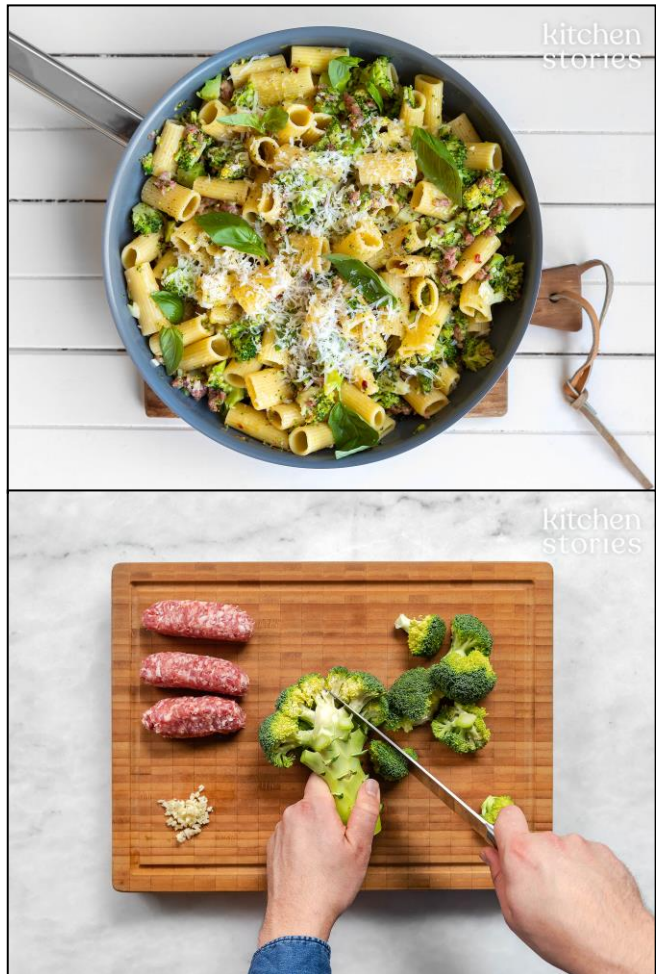
**Preparation:** 25 min.

**Baking:** 0 min.

**Resting:** 0 min.

**Ingredients:**

- 1 head broccoli
- 7 oz Italian sausages
- 10½ oz rigatoni
- 1 clove garlic
- ¼ cup olive oil
- 1 tsp chili flakes
- 1 lemon
- 1½ oz Parmesan cheese
- ½ cup pasta water
- 1 tbsp butter
- salt
- pepper
- basil (for serving)
- Parmesan cheese (for serving)



**Utensils:**

Knife, cutting board, pot, bowl (large), slotted spoon, colander, bowl (small), citrus press, fine grater

**Steps:**

1. Cut broccoli into small florets. Remove the casings from the sausage and chop. Finely slice garlic.
2. Bring a pot of salted water to boil. Blanch broccoli florets in water for approx. 3 min., then transfer to ice water. Once cool, cut florets into small pieces.
3. Cook rigatoni in the broccoli water, according to package instructions. Drain, reserving some pasta water, and set aside. Add olive oil to a pan over medium-high heat. Then add sausage and garlic, and let brown.
4. Add broccoli, rigatoni, pasta water, chili flakes, lemon zest and juice, butter, and Parmesan cheese. Season with salt and pepper. To serve, garnish with basil and more cheese. Enjoy!