

Sundried Tomatoes, Broccoli, Rigatoni with Grana Padano

For the SDT and Broccoli

Heat a large sauté pan with grapeseed oil on high Heat
Heat the Oven to 350 degrees
Mince the Garlic
Turn heat to medium and add the garlic sauté for 2 minutes
Add the broccoli florets and sauté for 8 minutes
Add the Sundried Tomatoes
Season with salt and pepper
Add 1 cup of water
Cover and simmer for 8 minutes

For Pasta

Bring large Pot of water to a boil
Add Kosher salt, enough so the water tastes salty
Add the Rigatoni
Cook for 6 minutes and remove with strainer or drain into colander

To Finish

Add the Pasta to the SDT and broccoli
Season with salt and pepper
Toss well and turn off the heat
Add grated parmesan
Add 2T of butter or 2 T of olive oil or both or neither
Your choice. I suggest both
The idea here is to create a nice body to the sauce with the cheese, butter and olive oil