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**Recipe Title:** Cavatelli with Broccoli and Sausage

**Recipe Ingredients:**

- 8 ounces cavatelli
- 1 large (1 1/2 lb.) head broccoli
- 8 ounces mild sausage meat
- 3 tablespoons extra-virgin olive oil
- 2 garlic cloves, smashed
- 1/4 teaspoon crushed red pepper flakes
- 1 cup chicken broth

**Recipe Instructions:**

1. Fill a large pot with salted water and bring to a boil over high heat. Add pasta and cook, stirring often, until al dente. Reserve 1 cup cooking water before draining; set aside. Pour pasta into a colander to drain; do not rinse.
2. Cut broccoli into florets. Trim and peel stalks and slice crosswise, 1/3-inch thick.
3. Cook sausage in a large skillet over medium heat, stirring and breaking meat into bite-sized pieces, until crispy and browned, about 5 minutes. Transfer to a plate.
4. Add broccoli, oil, garlic and red pepper flakes to pan and cook, stirring, until garlic is golden, about 3 minutes. Add chicken broth and simmer until broccoli is tender, about 3 minutes.
5. Transfer pasta, sausage, broccoli and broth to a large bowl, then toss well. (Add reserved cooking water from pasta as necessary for moisture.) Season with salt and pepper to taste.