

#OggiACasaMilo

## ORGANIC WHOLEWHEAT ORECCHIETTE, BROCCOLI, DRIED TOMATOES AND OREGANO

 DIFFICULTY: 1/3

 PREPARATION TIME: 20'

 INGREDIENTS FOR 4 SERVINGS

350 g Organic Wholewheat Orecchiette  
250 g Broccoli  
100 g Dried tomatoes  
Oregano  
Salt / Extra-virgin olive oil

## PREPARATION

- 1 Rehydrate the dried tomatoes in lukewarm water and once soft, mix them in a food processor until they are creamy, adding two tablespoons of olive oil and a little water if necessary.
- 2 Simultaneously boil the orecchiette and broccoli after washing and cleaning them in small pieces.
- 3 In the meantime crumble the oregano, use it to season the pasta together with the cream of dried tomatoes.
- 4 Serve.

