

Salami, Broccoli and Cabbage Pasta

Season: Any

Type: Italian

Difficulty: 

Serves: 6

Equipment:	Ingredients:
Large saucepan Measuring cups and spoons Large frying pan Chopping boards and mats Knives Wooden spoon Slotted spoon	400g broccoli 350g cabbage 100g salami 1 tsp garlic 500g pasta 2 Tblsp Olive Oil ¼ cup Parsley 40g parmesan Lemon juice Salt and pepper

Method:

Fill saucepan $\frac{3}{4}$ full with water and bring to boil.

Cut broccoli into pieces.

Shred cabbage.

Finely chop parsley.

Cook pasta in boiling water for 12 minutes or until al dente.

While the pasta is cooking....

Heat oil in a large frying pan.

Add salami and garlic and cook, stirring, for 3 minutes.

Add cabbage and cook for a further 2 minutes. Remove pan from the heat.

Use a slotted spoon to carefully remove the pasta from the water and into the frying pan.

Add broccoli to the pasta water and cook for 2 minutes. Remove and add to pasta.

Add parsley and parmesan to the pan.

Add a squeeze of lemon juice, salt and pepper and a drizzle of olive oil.

Combine well and serve.

OPTIONAL: serve with toasted breadcrumbs on top.