



Spelled's spaghetti and cherry tomatoes

Ingredients

120 bunches of broccoli "Romano" 400 gr. CIRIO Cherry Tomatoes 320 gr Spelt's Spaghetti 1 clove of garlic Extra virgin olive oil Salt and pepper

Preparation

1. In a saucepan, boil water with salt. Meanwhile, clean the broccoli and cuttufts.
2. Soak for 4 minutes in boiling heads leaving them crispy.
3. Separately in a pan put extra virgin olive oil and saute a clove of garlic; add Cirio Cherry tomatoes and season with salt and pepper.
4. Cook the spelt's spaghetti (as indicated on the package), drain and toss with cherry tomatoes and decorate with broccoli.

