

Rigatoni with Garlic, Broccoli, & Ricotta Salata

Serves 4:

Ingredients

kosher salt
1 large head of broccoli, cut into florets
1 pound rigatoni
3 to 4 tablespoons olive oil
5 to 6 garlic cloves, sliced
2 anchovies, chopped
1 teaspoon red chili flakes
kosher salt and freshly ground black pepper
1/3 pound ricotta salata, preferably Manouri
good quality extra virgin olive oil for drizzling

Preparation

Bring a large pot of water to a boil (about 5 quarts).
Add a handful of kosher salt—your pasta water should taste like the sea.
Cut a large head of broccoli into florets and add to the boiling water.
As soon as the water comes back to a boil, use a strainer to remove the broccoli.
Plunge broccoli immediately into a bowl of ice water to shock it and stop the cooking process.
Drain well and lay broccoli on a sheet pan lined with paper towels to dry.

Bring the broccoli water back to a rolling boil, add the rigatoni.
Give it a good stir and bring pasta back to a boil; stir occasionally.

Heat a large sauté pan over medium heat and add olive oil.
Add sliced garlic, chopped anchovies, and red chili flakes.
Sauté over medium-low heat until garlic begins to turn golden and anchovy melts away.
Add broccoli florets to the pan and cook; season with kosher salt and freshly ground black pepper.
When pasta is ready, add to the pan, using a strainer; crumble ricotta salata over all.
Using a heatproof bowl, add 3/4 to 1 cup of pasta water to sauté pan.
Raise heat to medium and cook down until water blends with other ingredients, forming a sauce.
Taste and adjust seasoning, adding extra black pepper, and top with a drizzle of extra virgin olive oil.