

# Bucatini & Tomato Sauce

## with Roasted Broccoli



Made with petite datterini tomatoes, the sauce for tonight's bucatini highlights briny olives and capers, hot red pepper flakes, and savory Grana Padano cheese. We're mixing in roasted broccoli for contrasting texture and nutty-sweet flavor.

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**6 oz Bucatini Pasta**

**1 14-Ounce Can Datterini Tomatoes**

**2 cloves Garlic**

**2 Tbsps Butter**

**1 Tbsp Capers**

**1 lb Broccoli**

**¾ oz Grana Padano Cheese**

**1 oz Kalamata Olives**

**¼ tsp Crushed Red Pepper Flakes**

**1 Tbsp Italian Seasoning (Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram)**

**tried-and-true**

## **kitchen tools**

### **Stainless Steel Strainer**

A stainless steel strainer is a handy tool for quinoa. It's great for draining grains and pastas (not to

mention small fruits and vegetables after washing) and straining stocks and gravy. Lightweight and sturdy, it's constructed with a double-fine mesh.



## How to Make Sure Your Pasta is Al Dente

Nothing beats perfectly cooked, al dente pasta. But how do you know if it's done? There are numerous ways to test the doneness of your noodles when they're cooking. Some folk wisdom says to throw a piece of pasta against the wall; if it sticks, it's done. As much fun as we had experimenting with this method, we found the best way to test the pasta was, shockingly, by tasting it. In Italian, "al dente" means "to the tooth," meaning that it's still slightly firm to the bite. As your pasta cooks, periodically (and carefully) taste a piece of it. If it's still too firm, let it cook a little longer.

In some of our recipes, we specify to remove the pasta from the pot when it's "just shy of al dente." This is because, later, the pasta will be cooked in a sauce. Removing the pasta from the water just before it's al dente will ensure that the final product isn't overcooked.

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## 1 Prepare & roast the broccoli:

Place an oven rack in the center of the oven, then preheat to 450°F. Heat a large pot of salted water to boiling on high. Wash and dry the fresh produce. Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small pieces. Place on a sheet pan. Drizzle with olive oil and season with salt, pepper, and **up to half the Italian seasoning** (you will have extra); toss to coat. Arrange in an even layer. Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



## 2 Prepare the remaining ingredients:

While the broccoli roasts, peel and roughly chop the **garlic**. Using the flat side of your knife, smash the **olives**; remove and discard the pits, then roughly chop. Grate the **cheese** on the small side of a box grater.



While the broccoli continues to roast, add the **pasta** to the pot of boiling water and cook 8 to 10 minutes, or until al dente (still slightly firm to the bite). Turn off the heat. Reserving **1/2 cup of the pasta cooking water**, drain thoroughly and return to the pot.



While the pasta cooks, in a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic**, **capers**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **tomatoes** and **chopped olives**; season with salt and pepper. Cook, stirring occasionally and gently crushing the tomatoes with the back of a spoon, 6 to 7 minutes, or until thickened. Turn off the heat and season with salt and pepper to taste.



## 5 Finish & serve your dish:

To the pot of **cooked pasta**, add the **roasted broccoli, sauce, butter, half the grated cheese, and half the reserved pasta cooking water**; season with salt and pepper. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat and season with salt and pepper to taste. Garnish the finished pasta with the **remaining grated cheese**. Enjoy!