Pomì
O Così. O Pomì.

Easy Broccoli Marinara

Preparation time: 30 min
Difficulty: Easy

Ingredients

- Broccoli florets: 1 lb
- Cooked pasta or grain of your choice: to serve
- Crushed red pepper flakes: optional
- Dried oregano: 1 tsp
- Extra virgin olive oil: to taste
- Fresh basil sprigs, stem and leaves: 1 to 2
- Garlic cloves: 5 peeled and minced
- Salt: to taste
- Water: 1 cup

Preparation

Give broccoli a delicious, hearty twist by cooking it in an easy homemade marinara sauce with Pomì all-natural Chopped Tomatoes, garlic, and herbs. Serve it with your favorite pasta or grain.

1. In a saucepan or cooking skillet with a lid, heat 2 tbsp extra virgin olive oil over medium heat until shimmering but not smoking. Add garlic and cook very briefly until fragrant (do not brown).

2. Add **Pomì Chopped Tomatoes**, water, salt, oregano, and fresh basil sprigs. Bring to a boil for about 4 to 5 minutes.

3. Add broccoli florets and turn heat down to medium-low. Cover and simmer for 10 to 15 minutes until broccoli is tender (do not overcook broccoli, it should still have a good bite).

4. Add a sprinkle of crushed red pepper flakes, if you like. Serve with your favorite pasta or grain.

Recipe by Suzy Karadsheh of TheMediterraneanDish.com

For this recipe we used:

None 1 box