

Grand  
ITALIAN

TUSCAN  
FINEST™



## Restaurant Quality At Home

### PORCINI MUSHROOM WITH TRUFFLE OIL GIRASOLI & VODKA TOMATO SAUCE

With Chilli, Pine Nuts, and Charred Broccolini



Serves

2



Preparation Time

10 Minutes



Cooking Time

20 Minutes

#### Ingredients

- 350g Grand Italian Tuscan Finest Porcini Mushroom with Truffle Oil Girasoli
- 250g Grand Italian Tuscan Finest Vodka Tomato Sauce
- Chilli flakes
- 50g pine nuts
- 1 bunch broccolini
- 2 tbsp olive oil
- 4 tbsp water
- Salt and pepper to taste

#### Directions

- Cook pasta according to package directions.
- Drain pasta and return to the pot.
- Heat 1 tbsp olive oil in a large skillet. Add broccolini to the skillet and cook for approximately 2-3 minutes.
- Pour in water (it will steam and may splatter), reduce heat, cover and steam the greens for another 2 minutes.
- Uncover skillet and increase heat to high. Add 1 tbsp olive oil and season with salt. Toss and cook until the broccolini are charred to your liking.
- Remove broccolini from skillet, chop roughly into smaller portions, and set aside.
- In the same skillet, add Vodka Tomato Sauce, gently heat until sauce starts to simmer.
- Add cooked pasta and gently toss with the sauce until everything is heated through. Season with chilli flakes, salt and pepper.
- Serve immediately, and garnish with pine nuts and charred broccolini.



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