Baby broccoli in tomato sauce and taleggio cheese au gratin



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Broccoli: 200 g
- EVO oil: to taste
- Parsley: to taste
- Pepper: to taste
- Salt: to taste
- Taleggio cheese: 80 g

Preparation

1. Trim some broccoli tips that are roughly the same size and cook them in hot salted water for 10 minutes.
2. Drain, place them in a baking tray, add the **tomato**, diced taleggio cheese, salt, pepper, parsley and bake in a preheated oven at 180° for 10 minutes.

For this recipe we used:

Strained Tomatoes 100 g

