



## Easy Broccoli Marinara



**Time:** 30 min.

**Difficulty:** Easy

### Ingredients (4 people)

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- Chopped Tomatoes 750g 1 box
- 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

**For this recipe we used:**



## 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](https://www.themediterraneandish.com)**

- *The Mediterranean Dish*