

## Baby broccoli in tomato sauce and taleggio cheese au gratin



**Time:** 30 min.

**Difficulty:** Easy

### Ingredients (2 people)

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- Strained Tomatoes 1000g 100 g
- Broccoli 200 g
- EVO oil to taste
- Parsley to taste
- Pepper to taste
- Salt to taste
- Taleggio cheese 80 g

**For this recipe we used:**



## 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.