

•Virtual Cooking Class Materials• National Cookbook Month + Italian Heritage Month

Thanks so much for signing up for my cooking class with the Ossining Public Library! This PDF contains everything you need to get prepared for us to cook together!

Note: since this recipe is from a cookbook, I've kept the recipe card as written in Lidia Bastianich's cookbook, [*Lidia's Commonsense Italian Cooking*](#). Having tested it in my kitchen, I'll be making some tweaks to the process.

Feel free to use your favorite pasta here - don't think you have to use vermicelli. I personally love this recipe with spaghetti or linguine. I also prefer to use a mix of Parmesan and Pecorino cheeses in place of Grana Padano. Use your favorite!

•**PRO TIP: print out the recipe card to keep them handy during class!**•

Please read through the **recipe card** (page 2 of this PDF) in advance and **have all of your cookware/tools and ingredients out and ready to go** when class starts if you're cooking along with me.

In addition to the ingredients, here's a list of the cookware/tools you'll need:

- Stovetop
- Large pot
- Large skillet
- Cutting board
- Chef's knife
- Measuring cups & spoons
- Cheese grater or microplane
- Food processor or blender
- Spider or slotted spoon
- Spoon or spatula
- Colander or strainer



If you have any questions, comments, or concerns, feel free to email me at bigflavorstinykitchen@gmail.com.

See you in the kitchen!

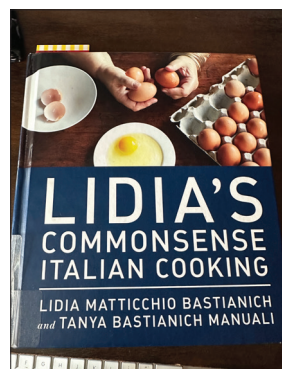
-Ashley Covelli

P.S. If you're still craving more, you can [click here to sign up for Extra Helping](#), my **free newsletter**. You'll get delicious recipes, cooking tips, and exclusive content delivered **straight to your inbox** once a week!

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Vermicelli in a Creamed Broccoli Sauce (Vermicelli alla Crema di Broccolo)



Recipe from [Lidia's Commonsense Italian Cooking by Lidia Matticchio Bastianich and Tanya Bastianich Manuali](#)

Makes: 6 Servings

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

8 ounces small broccoli florets
1/2 cup blanched almonds, toasted
1 loosely cup packed fresh basil leaves
1/2 loosely packed cup fresh parsley leaves
1/2 teaspoon kosher salt, plus more for the pot

1/2 cup extra-virgin olive oil
4 garlic cloves, peeled and sliced
1 pound vermicelli
1 cup grated Grana Padano or Parmigiano-Reggiano

Instructions

Bring a large pot of water to a boil. Add the broccoli florets and blanch until almost tender, about 4 minutes. Save the water to cook the vermicelli. Fish the broccoli out with a spider, rinse the florets under cold water to stop the cooking process, and drain well. Put the broccoli in a food processor with the almonds, basil, parsley, and salt. Drizzle in 1/4 cup of olive oil, and pulse to make a course purée.

In a large skillet, over medium-high heat, add 3 tablespoons of the olive oil. When the oil is hot, add the garlic. In the meantime, salt the boiling water and add the pasta. Once the garlic is sizzling, scrape in the broccoli purée. Cook and stir for a few minutes, then ladle in 1 cup of pasta water. Simmer the sauce for the pasta cooks. When the pasta is al dente, remove with tongs and add directly to the sauce. Toss to coat the pasta with the sauce. Drizzle the remaining tablespoon olive oil. Remove the skillet from the heat, stirring the grated cheese, and serve. Top with more toasted almond flavors if you like.

Lidia's Notes:

When I say “cream” in the title of a pasta sauce, I cringe, but this recipe is quite different. The cream is the puréed vegetable. It is like making pesto, but instead of basil, you use blanch broccoli. And let the start your creative juices flowing: substitute for the broccoli, other seasonal vegetables, or vegetables. Your family loves. You can also add a protein, like shrimp or chicken. This is the ultimate common sense recipe. Just pick the right vegetable in the right protein and you're ready to go.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



Get more recipes online at:
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