



Cooking at  
the Cottage

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### **Orecchiette with Broccoli & Bacon**

Serves 2-4

2 broccoli crowns, cut into small florets and stems diced  
2 tbsp olive oil  
kosher salt and fresh ground black pepper, to taste  
1/4 tsp crushed red pepper  
1 lemon juice and zest  
6 bacon slices  
1/2 onion, diced  
5 cloves garlic, sliced  
1/2 cup chicken broth  
1/2 lb orecchiette pasta  
3 tbsp butter  
1/4 cup grated Parmesan cheese

#### Directions:

1. Preheat oven to 450 degrees F. Prepare broccoli by cutting into very small florets. Drizzle and coat with 2 tbsp olive oil, kosher salt, pepper, crushed red pepper, and lemon zest. Roast broccoli in a single layer for 10 minutes until edges begin to brown.
2. Meanwhile, in a large sauté pan, over medium-high heat, fry bacon until crisp, then remove from pan and crumble. Remove all but 1 tbsp of the bacon grease, and then sauté the onion until translucent. Add butter and sliced garlic, and then cook until fragrant. Add lemon juice and chicken stock and bring sauce to a simmer. Simmer until the liquid reduces by half.
3. Meanwhile, cook the pasta according to package instructions until it is al dente. Drain, and reserve 1/4 cup of the pasta water.
4. Add the roasted broccoli and the cooked pasta into the sauce and stir to combine. Stir together the Parmesan cheese, 1 tbsp of butter, and a little of the reserved pasta water until the pasta is coated and silky with sauce.
5. Serve hot with bacon crumbles and Parmesan cheese as a garnish.