

Nicole Kidman's Crispy Orecchiette with Broccoli, Pine Nuts & Garlic



1 lb. orecchiette pasta
7 Tbsp. vegetable oil
5 c. sm. broccoli florets (12 oz.)
2 cloves garlic, slivered
¼ c. dry white wine
3 Tbsp. fresh lemon juice
Salt and freshly
ground black pepper
2 Tbsp. balsamic vinegar

3 Tbsp. butter, cut into chunks

½ c. pine nuts, toasted

2 oz. freshly grated Parmesan cheese

1. In saucepot, cook pasta as label directs. Drain; rinse with cold running water. Drain well again.
2. In 12-inch skillet, heat 3 tablespoons oil on medium-high until hot; add half the cooked pasta. Spread in an even layer, and cook until medium-brown on the underside, about 3 minutes. Stir pasta, then cook until browned on the other side. With slotted spoon, return pasta to saucepot.

3. Repeat step 2 with remaining cooked pasta and 3 more tablespoons oil. Cover saucepot to keep warm.

4. In same skillet, heat remaining 1 tablespoon oil on medium. Add broccoli and garlic, and cook 5 minutes, stirring frequently. Add wine, lemon juice, ¼ teaspoon salt, and ⅛ teaspoon pepper, and cook until broccoli is tender-crisp, about 3 minutes longer, stirring frequently.

5. Add broccoli mixture, vinegar, butter, and pine nuts to pasta in saucepot, and toss on medium until butter melts. Add half the Parmesan and toss to combine.

6. Spoon into 4 warm bowls. Serve with additional pepper and remaining Parmesan. Serves 4.



Photographs, clockwise from left: Joel Ryan/PA Wire/PA Photo/Reina Ltd.; George Holz/Contour; KATE MATHEIS, food & recipe from *Newman's Own Cookbook* by Paul Newman and A.E. Hotchner. Copyright ©. Reprinted by permission of Simon

