

Spicy sausage & broccoli pasta



Prep Time : 5 minutes
Cook Time :20 minutes
Servings :4

Ingredients:

400g Pasta shapes
250g broccoli, cut into florets
1 tablespoon Oil
4 garlic cloves, finely
chopped
1 teaspoon chilli flakes
1 pack Quorn sausages,
chopped into large pieces
12 Plum or cherry tomatoes,
cut in half.
Grated cheese to serve

Get Cooking

1. Bring a large pan, of water to the boil, add the pasta, cook until al dente, add the broccoli cook for 5 minutes. Drain.
- 2., Heat the oil to a frying pan, add the garlic, and chillies, cook for 2 minutes,
3. Add the sausage, cook until brown and cooked through.
4. Stir in the tomatoes, cook for 5 minutes until soft.
5. Stir in the pasta, sprinkle with cheese. Serve

