



Tuscan Linguine with broccoli, capers and cherry tomatoes

Savoury Tuscan Linguine Best Served Steaming with a Bottle of Authentic DaVinci Chianti

Ingredients:

1/2 box Linguini (pasta)
2 teaspoon finely chopped onion
3 teaspoons extra virgin olive oil
1/2 cup cherry tomatoes
2 pinches of chopped parsley
3/4 cup broccoli
3/4 cup capers
1/4 cup heated wine
1/4 cup balsamic vinegar
pinch of salt
thyme for garnishing

Preparation:

Boil the linguine for approx. eight minutes (depending on the pasta type) in boiling salted water. In a frying pan brown the chopped onion in olive oil. Add the chopped capers, parsley and tomatoes. Simmer for 2 minutes. Meanwhile boil the broccoli then add to the other ingredients in the frying pan. Drain the pasta two minutes early and finish cooking in the frying pan by mixing it with the vegetables.

Serve the linguine by placing it in the middle of the plate and garnish with the thyme.

Pour a few drops of balsamic vinegar and cooked wine around the plate.