

Creamy rigatoni with broccoli and Brie

MV Barbara Serves 4 Easy, under 30 minutes to complete.

1 pound dried rigatoni or ziti

1 head broccoli, florets and stalks cut to 1/2 " pieces and steamed to your liking

½ cup pine nuts, toasted (spread single layer in fry pan and heat for 1-3 minutes till toasted, watch close)

8 ounces of Brie cut into 3/4"- 1" pieces (I use a little more cheese)(use the rind as well, it is yummy)

Up to ¾ t. Kosher salt and up to ½ t. pepper, to your liking

Cook the pasta according to package instructions . Drain quickly (a little excess pasta water left in pasta is a good thing). Return pasta to its pot. Spread half the Brie chunks over pasta then add hot steamed broccoli to the pot. Add the remaining cheese chunks, toasted pine nuts and salt and pepper. Mix it all up and serve.

We eat as a vegetarian main dish but could also be a hearty side dish to your favorite meat.

Fontina or Taleggio cheese can be substituted.