30 minutes

- Serves 4
- Share with friends
- Share on facebook
- Share on twitter
- Share on pinterest
- Share on whatsapp
- Share on email

Ingredients:

- 1 packet (500g) tagliatelle
- Glug olive oil
- 1 head broccoli, cut into florets
- 2 cloves garlic, chopped
- 1 chilli, diced
- 1 packet (500g) PnP traditional pork sausages, casing removed (chicken sausages work well too)
- 1 tsp (5ml) fennel seeds (optional)
- Handful fresh parsley, roughly chopped
- Salt and milled pepper
- Juice (60ml) of 1 lemon
- Grated parmesan cheese, for serving

Method

- 1. Cook pasta according to packet instructions and reserve 1 cup (250ml) cooking water.
- 2. Heat oil in a pan and fry broccoli, garlic and chilli until crispy.
- 3. Remove and set aside.
- 4. Fry meat and fennel in the same pan, occasionally breaking up meat until cooked.
- 5. Return broccoli to pan and add pasta, reserved water and parsley. Toss well.
- 6. Season and add lemon juice.
- 7. Serve hot, topped with parmesan.