

Sausage & broccoli pasta with Cheese

Ingredients

- 100g of penne
- $\frac{1}{2}$ onion
- 2-3 sausages
- Oil
- 3-4 broccoli florets
- $\frac{1}{2}$ a lemon
- Salt and pepper
- 2 cloves of garlic
- $\frac{1}{4}$ Chicken stock cube
- 3-4 tbsp of hot water
- 50g parmesan cheese
- A pinch of crushed fennel seeds
- A pinch of chilli flakes

Method

1. Wash the broccoli and set to the side.
2. Cook the pasta, when its nearly cooked add the broccoli and then sieve when ready
3. Chop the onion and garlic finely
4. Grate cheese and put it to the side.
5. Juice half a lemon
6. Squeeze the sausage meet out of the casing(skin) and fry with the onion and garlic till the sausage meet starts browning.
7. Turn down the heat
8. Add salt and pepper, fennel seeds, chilli flakes, crumble the stock cube and the lemon juice.
9. Add the sieved pasta and broccoli and to the frying pan.
10. Add a 3-4 tbsp of hot water and $\frac{1}{2}$ tsp of oil to loosen and mix
11. Serve with parmesan.