

Penne Pasta alla Kathy

Source: ladlesandlupine.com

Ingredients

1 Box Penne Pasta
1 bunch broccoli, trimmed and chopped
1 tablespoon olive oil
1 large onion, chopped
1 bell pepper, chopped
8oz sliced mushrooms
1 tablespoon garlic
1 teaspoon oregano
1/2 teaspoon red pepper flakes
1/2 teaspoon crushed fennel seeds
28oz can diced tomatoes

Directions

1. Bring a large pot of salted water to a boil and add the pasta. Add the broccoli for the last 5 minutes of cooking. Strain and set aside.
2. Heat the olive oil in a large skillet over medium heat. Add the onion, bell pepper, and mushrooms. Season to taste with salt and pepper. Saute until softened, about 5 minutes.
3. Add the garlic, oregano, red pepper flakes, and fennel. Cook until the garlic is aromatic, about 1 minute.
4. Add the diced tomatoes and bring to a simmer. Add the pasta and broccoli and heat thoroughly.
5. Garnish with parsley and serve with fresh parmesan.