

Pasta with Garlicky Broccoli Rabe

Description

Nice bright and delightful pasta dish

Ingredients

- 1 lb pasta - I like Campanelle but use a shape for hearty sauce
- 1 lb Broccoli Rabe, Stems removed, cut into 1 inch sections
- 1/2 cup olive oil
- 5 Garlic Cloves peeled and minced
- 1 tsp red pepper flakes, more or less to taste
- 1 tsp heaping of salt

Instructions

Bring a huge pot of salted water to a boil. Add pasta and five minutes before its cooking time is up, add the broccoli rabe. It will seem like too much for the water, but with a stir or two, the rabe should wilt and cook alongside the pasta.

Drain rabe and pasta together and pour into serving bowl. In the same pot or a tiny one, heat the olive oil with the garlic, pepper flakes and Kosher salt over moderate heat, stirring frequently for 3 to 4 minutes, or until the garlic becomes lightly golden.

Pour mixture over pasta and toss to evenly coat. Shower with freshly grated cheese and eat at once.

Serve with grated parmesan or Romano cheese and crusty french bread



Summary

Yield: 2

Prep Time: 20 minutes

Category: Pasta

Cuisine: American

Tags: Pasta broccoli rabe