



## **Pasta with Broccoli Rabe, Garlic, Anchovy & Hot Pepper**

### **Ingredients**

Makes 4 Generous Servings

- 2 bunches of broccoli rabe (2 lb.)
- 4 garlic cloves, minced
- 3 Tbs. extra virgin olive oil
- 4–6 oil-packed anchovy fillets
- 1 tsp. hot red pepper flakes
- 1 lb. orecchiette, cavatelli, or other pasta
- Salt & freshly ground black pepper to taste

½ cup grated Parmesan or Grana Padano cheese



### **Directions**

Clean and coarsely cut up the broccoli rabe.

Bring about 1-inch of lightly salted water to a boil in a heavy saucepan. Add the broccoli rabe and cook until it is tender and only a few tablespoons of liquid are left in the bottom of the pan. Set the pan aside, but keep warm. In a separate sauté pan, gently sauté the garlic in the olive oil until it is soft and golden, then crush in the anchovy fillets until they melt into the oil. Add the red pepper and mix well.

Combine the garlic-pepper oil with the broccoli rabe.

Cook the pasta in lightly salted boiling water until done. Drain the pasta and immediately combine with the seasoned broccoli rabe. Sprinkle with half the cheese and pass the rest of the cheese at the table.

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