

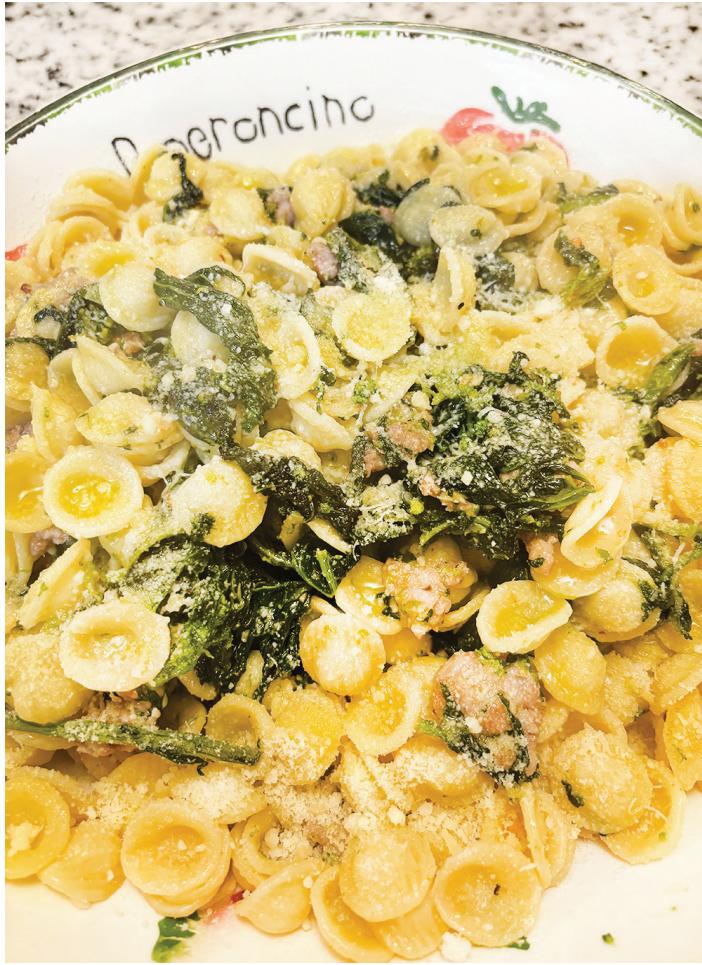


Mangia Bene È Vivi Bene!

By FRANK ZEOLI



ORECCHIETTE WITH SAUSAGE & BROCCOLI RABE



INSTRUCTIONS

1. Bring a large pot of well-salted water to a boil. Add the broccoli rabe and blanch for 2-3 minutes, until tender. Remove with a slotted spoon and set aside.
2. Bring a second pot of salted water to a boil and add the orecchiette pasta. Reserve about 1 cup of pasta water, then drain.
3. While the pasta is cooking, heat the olive oil in a large skillet over medium heat. Add the sausage and cook, breaking it up, until browned and cooked through, about 6 – 8 minutes.
4. Add garlic and red pepper flakes to the skillet. Cook 30 – 60 seconds until fragrant (don't let the garlic burn).
5. Add the broccoli rabe to the same skillet and toss to coat. Stir in the drained orecchiette. Add reserved pasta water a little at a time until the sauce lightly coats the pasta.
6. Season with salt and freshly cracked black pepper. Toss well and cook for an additional 1 – 2 minutes to allow everything to blend.

Plate immediately with a generous topping of grated Pecorino Romano cheese and an extra drizzle of olive oil.



Look for more recipes in the next edition of the SIAMO QUI

