



Mangia Bene E Vivi Bene!

By FRANK ZEOLI



ORECCHIETTE WITH SAUSAGE & BROCCOLI RABE



Rustic, bold, and classic Italian, **Orecchiette with Sausage & Broccoli Rabe** tastes as if it came straight from a Nonna's kitchen. The little "ear-shaped" pasta is perfect for catching the garlicky olive oil, savory sausage, and pleasantly bitter broccoli rabe, creating a balance that's simple and delicious. Finished with a pinch of red pepper flakes and a heap of grated cheese, this classic comfort dish proves that a handful of simple ingredients can deliver a big, unforgettable taste.

PREP TIME: 5 MINUTES | COOK TIME: 25 MINUTES

INGREDIENTS

- 1 lb. orecchiette pasta
- 1.5 lb. Italian sausage (sweet or hot), casings removed
- 1 large bunch broccoli rabe, trimmed and chopped (12 oz)
- 4 cloves garlic, thinly sliced
- ½ tsp red pepper flakes
- ½ cup extra-virgin olive oil
- 1 cup reserved pasta water (as needed)
- Salt, to taste
- Freshly cracked black pepper
- Grated Pecorino Romano cheese for serving



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

