

Cime di Rapa (Rapini)	
Ingredients	Instructions
<ul style="list-style-type: none"><li>• ¾ - 1 lb Rapini (broccoli raab), trimmed (or substitute for broccolini)</li><li>• 4 tbsp olive oil</li><li>• 3 garlic cloves, sliced thinly</li><li>• 2 Chili (or any hot) peppers OR red pepper flakes (optional heat)</li><li>• 1 ½ tsp salt</li></ul>	<ol style="list-style-type: none"><li>1. <b>Prepare:</b> In a large pot bring water to a boil. Fill a large bowl with cold water and add some ice.</li><li>2. <b>Blanch:</b> Once the water is boiling, place all the rapini into the pot and once the water returns to a boil continue to cook for 2 minutes. Then use tongs to remove and plunge into the ice water immediately to stop rapini from continuing to cook, which will result in mushy and soft rapini.</li><li>3. <b>Sauté:</b> In a skillet over medium-high heat, add a drizzle of oil and sauté garlic and chili peppers until fragrant, about 1 minute, be careful not to burn the garlic. Next add the rapini to the pan, toss together while sautéing for 2-3 minutes, being careful not to overcook the rapini.</li><li>4. <b>Serve:</b> Enjoy this robust side dish warm.</li></ol>