

## Orecchiette with Sausage & Rapini

Ingredients	Instructions
<ul style="list-style-type: none"> <li>• 10 oz orecchiette pasta</li> <li>• 1 lb Italian sausage (casings removed)</li> <li>• 1 bunch rapini/broccoli raab (or substitute for broccolini or baby broccoli)</li> <li>• 5 garlic cloves, sliced thinly</li> <li>• 1 tbsp olive oil</li> <li>• 1 tbsp butter</li> <li>• 1 cup chicken broth</li> <li>• Salt, and pepper, to taste</li> <li>• Red pepper flakes (optional)</li> <li>• ¼ cup Parmesan or grated parmigiano Reggiano cheese (some extra for topping)</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. 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. Cut rapini into quarters.</li> <li>3. <b>Cook Pasta:</b> Boil orecchiette in salted water until al dente; reserve a bit of pasta water and drain. Add butter to the pasta and mix thoroughly.</li> <li>4. <b>Brown Sausage:</b> In a large skillet, heat olive oil over medium heat. Crumble the sausage and cook until browned. Remove to a bowl and set aside.</li> <li>5. <b>Sauté Garlic:</b> Add garlic; cook for 1 minute, being careful not to burn garlic.</li> <li>6. <b>Combine:</b> Stir in the chopped rapini and sausage, toss to combine. Add the pasta and a splash of reserved water. Reduce heat to low and add chicken broth, red pepper flakes and parmesan cheese. Toss until pasta is evenly coated. Season with salt and pepper to taste.</li> <li>7. <b>Finish:</b> Top with grated cheese and serve hot.</li> </ol>

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