



Broccoli Rabe Pasta

Ingredients:

1/2 lb long grain pasta
1 bunch broccoli rabe
4 oz prosciutto, sliced
2 oz olive oil
5 garlic cloves
6 grape tomatoes, halved
Salt and pepper to taste
Toasted bread crumbs to taste.

Directions:

Bring a pot of salted water to a boil and blanch broccoli rabe for 3 minutes. Remove broccoli rabe and chop finely, set aside. In the same water, cook pasta until 70% done.

In a pan, heat oil and garlic, when garlic begins to golden add in blanched broccoli rabe, salt and pepper, and sauté for a few minutes before adding in pasta. Let cook together for about 2 minutes and stir in prosciutto and tomatoes.

Serve with bread crumbs.

