

Orecchiette con Cime di Rapa | EATALY Magazine

This pasta's "little ears," as "orecchiette" translates, are the perfect shape to scoop up the chunkier broccoli rabe sauce. Enjoy a taste of Puglia with the southern region's signature dish!

Ingredients *Yield: 4 servings*

- 8 OUNCES ORECCHIETTE
- 10 OUNCES BROCCOLI RABE, RINSED & CHOPPED
- ¼ CUP EXTRA VIRGIN OLIVE OIL, PLUS MORE FOR DRIZZLING
- ¼ CUP PECORINO, GRATED
- CRUSHED RED PEPPER FLAKES, TO TASTE
- 1 CLOVE GARLIC, CRUSHED
- SEAL SALT, TO TASTE



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Directions

Broccoli rabe. Cook the broccoli rabe in a large pot of well-salted boiling water until tender, 3 to 5 minutes. Remove the broccoli rabe with a slotted spoon, and run under cold water. Squeeze out as much water as possible, and set aside.

Pasta. Return the water to a boil, add the orecchiette, and cook until al dente, about 12 minutes.

Infuse. Heat 2 tablespoons of the olive oil in a large pan. Sauté the garlic clove until browned, then remove with a slotted spoon and discard.

Combine. When the pasta is cooked, drain and add it to the oil pan, along with the remaining olive oil and the chopped broccoli rabe. Toss over medium heat for 2 minutes. Remove from heat, sprinkle with cheese and crushed red pepper flakes, and toss again. Finish with a drizzle of olive oil.

Serve. *Buon appetito!*

