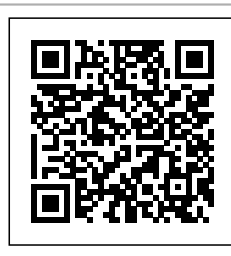


Broccoli Rabe



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes

Cook Time: minutes

Ingredients

- __ 2 Big Bunches of Broccoli Rabe
(cleaned/trimmed)
- __ 4 Cloves of Garlic Chopped
- __ 1tsp Hot Pepper Flakes (or to taste)
- __ 1/4 cup Olive Oil
- __ Salt & Pepper (to taste)

1) In a large deep skillet, sauté olive oil, garlic & red pepper flakes until garlic is golden brown. Add broccoli rabe and immediately place a lid on the skillet. Leave alone for 1 minute.

2) After 1 minute, stir the broccoli rabe and add one cup of water. Season with salt & pepper, cook on medium for 10 minutes.

Water should be completely evaporated, broccoli rabe should be soft but not falling apart.

3) Serve with crusty Italian bread.

Yumm.....

