

Orechiette with Broccoli Rabe

Ingredients:

1 1/2 lbs broccoli rabe, stems removed
2 (1lb) medium tomatoes
1/4 cup olive oil
1 teaspoon minced garlic
1/8 teaspoon red pepper flakes
3 cups basic tomato sauce
1/2 cup water
1/2 lb orechiette pasta
1/2 cup grated Pecorino Romano

Preparation:

Separate the leaves and florets from the tough bottom stems of broccoli rabe and discard stems. Cut the florets from the leaves and tear leaves into 2-3" pieces. Cut the tomatoes in half and squeeze out the seeds. Chop the tomatoes into 3/4" pieces. Combine olive oil, garlic and red pepper flakes in a 3 quart saucepan or a skillet large enough to hold all the broccoli rabe. Cook over moderately high heat for 45 seconds to flavor oil but do not brown garlic. Add broccoli rabe, cook 2-3 minutes to wilt, turning constantly. Season with salt and pepper. Add chopped tomatoes, tomato sauce and water. Return to a simmer. Cook 3-5 minutes to a brothy consistency.

Cook pasta until al dente. While pasta is cooking return sauce to a simmer. Drain the pasta and while still in the colander, sprinkle with half the cheese. Toss the pasta with the broccoli rabe. Combine well and serve sprinkled with remained cheese.