

## 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.

Recipe courtesy LP