

Broccoli Rabe with Toasted Garlic

Ingredients

- 1 lb broccoli rabe, tough stem ends trimmed
- 1 ½ T extra-virgin olive oil
- 6 cloves garlic, thinly sliced
- ¼ tsp salt
- 1/8 tsp pepper
- 1 T red wine vinegar

Directions

Trim off the ends of the broccoli rabe stems, then cut the stems into ½ inch pieces. Coarsely chop the leaves; leave the small florets whole.

In a large frying pan, heat the olive oil over medium heat. Add the garlic and saute until lightly golden, 1-2 minutes. Using a slotted spoon, transfer the garlic to a small bowl and set aside.

Add the broccoli rabe stems to the pan and saute until the stems are slightly softened, about 3 minutes. Stir in 1/8 tsp of the salt. Add the leaves and florets and saute until the leaves wilt and the florets are tender-crisp, 3-4 mins.

Stir in the remaining 1/8 tsp salt, the pepper, and the sautéed garlic. Drizzle with the vinegar and toss to mix.

Serve immediately.