

Papa Vince Recipe

Broccoli Rabe (rappini)

Preparation: 15 minutes; Active Time: 15 min; Servings: 4

Ingredients:

- 1 bunch of broccoli rabe (rappini)
- 4 cloves of garlic thinly sliced
- 1 medium onion thinly sliced
- 4 tbsp of Papa Vince Extra Virgin Olive Oil (EVOO)
- Papa Vince Sea Salt to taste

Preparation:

1. Clean & chop the broccoli rabe; omit only the end of the stem (bottom inch) & the yellow leaves
2. Saute onion for 5 min in EVOO. Use a deep pot that will contain the 1 bunch of broccoli rabe
3. When the onion is golden, add garlic & saute for another minute
4. Add the broccoli rabe
5. Mix Papa Vince Sea Salt with 2 cups of water and add to the pot
6. Let it steam for about 15 min or longer depending on personal taste whether or not you like it crunchy or softer
7. Sprinkle Papa Vince EVOO on top just before serving.

EXCELLENT SIDE DISH!