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Sautéed Rapini (Broccoli Rabe) with Chopped Tomatoes

Serves 2-4 people as side dish

Ingredients:

1 bunch broccoli rabe (rapini)
6 cups water
2 tablespoons olive oil
1 clove garlic, minced
1 ripe fresh tomato, chopped
Salt and pepper to taste

Directions:

1. Cut about 1/2 inch off bottom of rapini and wash them.
2. Bring water to boil in saucepan and cook rapini on medium heat for 5 minutes.
3. Drain water and let cool.
4. Squeeze excess liquid from rapini using back of spoon and pressing against colander.
5. In a frying pan, heat oil on medium heat, add garlic and chopped tomatoes and cook for 5 minutes.
6. Add rapini and cook until warmed. Add salt and pepper to taste.
7. Serve warm.

Note: Rapini can be stored in refrigerator boiled and squeezed until ready to sauté with garlic and tomatoes.