

## Orecchiette with Spicy Sausage & Broccoli Rabe

### Ingredients:

2 cups of Broccoli Rabe, approximately one big bunch, stalks trimmed and quartered crosswise 2" size pieces  
13 oz (376g) dried Orecchiette pasta or other small shaped pasta  
3 tbsp EVO oil  
1 lb spicy Pork Sausage, casings removed  
3 Garlic Cloves, minced  
Pinch of dried crushed red Pepper Flakes  
¼ cup freshly grated Parmesan Cheese  
Salt and freshly ground Black Pepper to taste

### Directions:

Bring a large pot of salted water to a boil.  
Add the broccoli rabe and cook until crisp-tender, about 1 minute.  
Strain the broccoli rabe with a slotted spoon or spatula, reserving all the cooking liquid.  
Place the broccoli rabe inside a bowl of cold water to stop the cooking process and set aside.  
Cook the Orecchiette in the same pot of boiling salted water until tender but still firm to the bite, al dente, stirring occasionally, about 8 minutes or according to the package instructions.  
Drain, reserving 1 cup of the cooking liquid.

Meanwhile, in a large, heavy skillet, heat the oil over a medium flame.  
Add the sausage and cook, breaking up with a spoon, until the sausage is brown and juices form, about 8 minutes.  
Add the garlic and red pepper flakes, and sauté until fragrant, about 30 seconds.  
Remove the broccoli rabe from the cold water, add to the skillet and toss to coat.  
Add the pasta and enough reserved cooking liquid, about ¼ cup and stir to moisten.  
Stir the Parmesan cheese, salt to taste, and pepper into the pasta mixture.  
Transfer to pasta bowls and serve.  
Enjoy!