

## Recipe: Orecchiette, Broccoli Rabe and Sun-Dried Tomatoes



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### Ingredients:

- 1 pound orecchiette pasta, preferably handmade
- 1.5 pounds broccoli rabe
- 6 filets anchovies, cut in small pieces
- 1/2 cup sun-dried tomatoes, chopped
- 4 cloves garlic
- 2 teaspoons capers
- peperoncino, as desired
- 6 tablespoons extra virgin olive oil
- salt, as desired

### Directions:

- Clean and wash the Broccoli Rabe and cut them in small pieces.
- Put the EV olive oil in a pan with the garlic and peperoncino. Cook for 30 seconds on high flame and until the garlic is colored.

- Add the Broccoli Rabe to the pan, lower the flame to medium and cook for 25-30 minutes with the cover on. Stir occasionally. If the Broccoli Rabe get dry, add some pasta water.
- Add the anchovies, the sun-dried tomatoes and the capers to the pan. Stir well for 2 minutes and turn off the heat.
- Cook the Orecchiette in salted water until they are Al Dente, drain and add them to the pan.
- Stir for 2 minutes on high heat with the Broccoli Rabe sauce.
- Serve immediately with a drizzle of EV olive oil.