



BROCCOLI RABE AND SAUSAGE

4 TO 6 SERVINGS

30 minutes

Simple and satisfying, the classic dish of broccoli e salsiccia—well-browned Italian sausage and tender broccoli rabe—was one of our favorite meals during a recent trip to Naples. The earthy, pleasantly bitter brassica pairs perfectly with spice-rich sausage. The rendered fat from the sausage

works perfectly to sauté and season the sturdy greens. Garlic and red pepper flakes, plus nutty Parmesan and a splash of tangy-bright lemon juice, round out the easy dish. Sweet or hot Italian sausage is great here; use whichever you prefer. Serve with thick slices of warm, crusty bread.

Don't worry if the second addition of broccoli rabe crowds the skillet; after a few minutes of covered cooking it will wilt, ensuring everything fits nicely.

INGREDIENTS	
1	TABLESPOON <u>EXTRA-VIRGIN OLIVE</u> OIL
1	POUND SWEET OR HOT ITALIAN SAUSAGE, CUT INTO 2½- TO 3-INCH SECTIONS
3	MEDIUM GARLIC CLOVES, CHOPPED
½- 1	TEASPOON RED PEPPER FLAKES
2	LARGE BUNCHES (2 POUNDS) BROCCOLI RABE, TRIMMED AND CUT INTO 1-INCH PIECES
1	OUNCE PARMESAN CHEESE, FINELY GRATED (½ CUP), PLUS MORE TO SERVE
2	TABLESPOONS LEMON JUICE, PLUS LEMON WEDGES TO SERVE
	KOSHER SALT AND GROUND BLACK PEPPER

DIRECTIONS

In a 12-inch nonstick skillet over medium, heat the oil until barely smoking. Add the sausage, cover and cook, turning occasionally, until well browned and the centers reach 160°F, 6 to 8 minutes. Transfer to a large plate; set aside.

To the skillet, add the garlic and pepper flakes, stirring. Add half the broccoli rabe and ½ cup water; using tongs, toss to combine. Cover and cook, tossing occasionally, until the rabe is wilted, 3 to 4 minutes. Scatter the remaining rabe on top, then cover and cook, tossing occasionally, until the stem pieces are tender, another 3 to 5 minutes.

Add the sausage, half of the Parmesan and the lemon juice; toss. Cook, uncovered and stirring, until the sausage is heated through, about 2 minutes. Taste and season with salt and black pepper. Serve sprinkled with additional Parmesan and lemon wedges on the side.