Broccoli Rabe with Garlic and White Cannellini Beans

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PREPARE THE BROCCOLI RABE by washing it thoroughly and cutting away the thick stems. Chop the leaves and the thin stems into small pieces and dry in a salad spinner. It is important to dry the broccoli rabe as much as possible to minimize splattering when it hits the hot oil.

Heat the olive oil in a large sauté pan over medium heat and gently sauté the minced garlic until it becomes light brown. Be careful not to burn the garlic because it will create a bitter flavor. Add half the broccoli rabe to the sauté pan and stir. Cook until the greens wilt a bit and shrink, creating space for the remainder of the broccoli rabe to be added to the pan. Add the second half of broccoli rabe and cook, stirring occasionally, until it has turned a uniform bright-green color and is wilted.

Add the strained cannellini beans and stir to combine. Sprinkle with red-pepper flakes and salt to taste.

Turn off the heat and place the Broccoli Rabe with Garlic and White Cannellini Beans in a serving dish.

Sprinkle with grated Asiago cheese and serve immediately.

Serves 4–6