

## **PENNE WITH BROCCOLI RAAB IN GARLIC & OLIVE OIL**

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*Step 1: cook the penne*

Penne - 1 box (16 ounces) penne or similar tubular pasta  
Salt

1. In a pasta pot or large saucepan, bring 3 quarts water with salt to taste to a boil, covered.
2. Add the 16 ounces of penne and cook, according to package directions, stirring occasionally, until tender.

*Step 2: prepare the broccoli raab sauce*

Broccoli Raab in Garlic & Olive Oil:

1 bunch broccoli raab (about 1 1/4 pounds), stem ends trimmed  
6 to 8 garlic cloves  
1/3 to 1/2 cup olive oil, to taste  
1/4 teaspoon crushed red pepper flakes  
Salt

Trim the broccoli raab; cut into 1 1/2-inch pieces. Slice the 6 to 8 garlic cloves.

1. In a large deep skillet, heat the 1/3 cup (or more, to taste) olive oil until warm. Add the garlic and 1/4 teaspoon red pepper flakes and cook briefly, stirring occasionally, until the garlic is golden, about 3 minutes.
2. Add the broccoli raab and salt to taste and cook over medium-high heat, stirring occasionally, about 3 or 4 minutes, until tender. Remove the pan from the heat. Keep warm.