

PASTA WITH BROCCOLI RAAB AND SAUSAGE

From David Moody

This is one of my favorite quick pasta recipes – the entire sauce can be put together in the time it takes to boil the water and cook the pasta. I like to make the recipe with orechiette, which are small pasta circles about the size of a nickel with a dimple on one side. If you can't find orechiette, use penne.

- 1 pound of orechiette
- 1 pound of hot Italian sausage
- 1 pound broccoli raab
- 1 large can Italian tomatoes, drained and cut into quarters

1. Bring six quarts of water to boil, salted with 1 tablespoon of salt. When the water comes to a rolling boil, add the pasta and cook 8-10 minutes, or until cooked al dente. Drain.
2. Meanwhile, remove the sausage from its casing and sauté over low heat until cooked through. If the sausage is lean (like the store-made sausage from Peck's), you may need to add olive oil to the sauté pan before adding the sausage.
3. While the sausage is cooking, prepare the broccoli raab by trimming any woody ends, and then chop the remaining stems and flowers into pieces approximately 1-1/2" long. Place in a collander and wash under cold water.
4. Add the freshly washed broccoli raab and tomatoes to the sausage, stir and then cover. Because the broccoli raab is still wet from being washed, there will be sufficient liquid in the pan for it to be steamed. After three or four minutes, remove the lid, and stir again. Add salt and red pepper flakes to taste and remove from heat.
5. Spoon the the sausage and broccoli raab mixture over the orechiette. Serve with parmesan cheese.

Serves 4-6.