



Claro's Sausage with Rapini

2 pounds Claro's Italian sausage
2 bunches fresh rapini
2 tablespoons minced fresh garlic
olive oil
1 thinly sliced onion
1/4 cup vegetable stock
grated imported romano cheese



Brown sausage over medium heat in skillet until just cooked through (this should take 10-15 minutes) Set aside and allow to cool. Clean rapini and coarsely chop into 2-3 inch pieces.

Slice cooked sausage into pieces and place into large saute pan with some olive oil over medium high heat. Add sliced onions and garlic and sizzle until the garlic and onions are slightly soft and begin to take on some color. Add chopped rapini and broth. Stir together and cook uncovered until rapini is done (pinch a thicker stem until it collapses to test for doneness).

Arrange on serving dish and drizzle with a little additional olive oil. Sprinkle with grated romano cheese. Serve with chunks of fresh Italian bread and enjoy!