

Recipe for: Broccoli Rabe & White Kidney Beans

Ingredients:

1 bunch of broccoli rabe (rapini)
Fresh-cooked white kidney beans or 19 oz. can of cannelloni Beans
2 to 3 cloves of garlic, minced
3 Tbsp olive oil

Preparation:

Wash and cut rapini into 2" lengths.

Blanch in boiling salted water for 1 to 2 minutes.

Heat olive oil in skillet with garlic for 2 to 3 minutes.

Add drained rapini and saute' until tender (6 to 8 minutes).

Add beans and cook, covered, additional 2 minutes.

For added flavor you can sauté in 3 Tbsp chicken broth.

Serve with a few pats of butter if desired and plenty of grated parmesan cheese.