

Broccoli stuffate

Ingredients

- 4 bunches broccoli rabe, stems trimmed and cut into in to 3 inch pieces.
- 1/4 cup olive oil
- 3 garlic cloves, chopped
- 1/2 teaspoon dried crushed red pepper flakes
- Salt

Preparation

Fill a large pot with cold water and bring to a boil. Add broccoli and cook for 5-7 minutes. Remove broccoli from pot reserving one cup of the water.

In a large saute pan; heat oil, garlic and pepperoncini on med-high heats, stir until garlic is golden. Add broccoli and 1 cup of reserved water – cover and simmer for 5 minutes.

Season with salt, to taste. Toss and serve!

Buon appetito!