



SAUTÉED BROCCOLI RABE WITH SPRING GARLIC-BASIL BUTTER

Serves 6-8

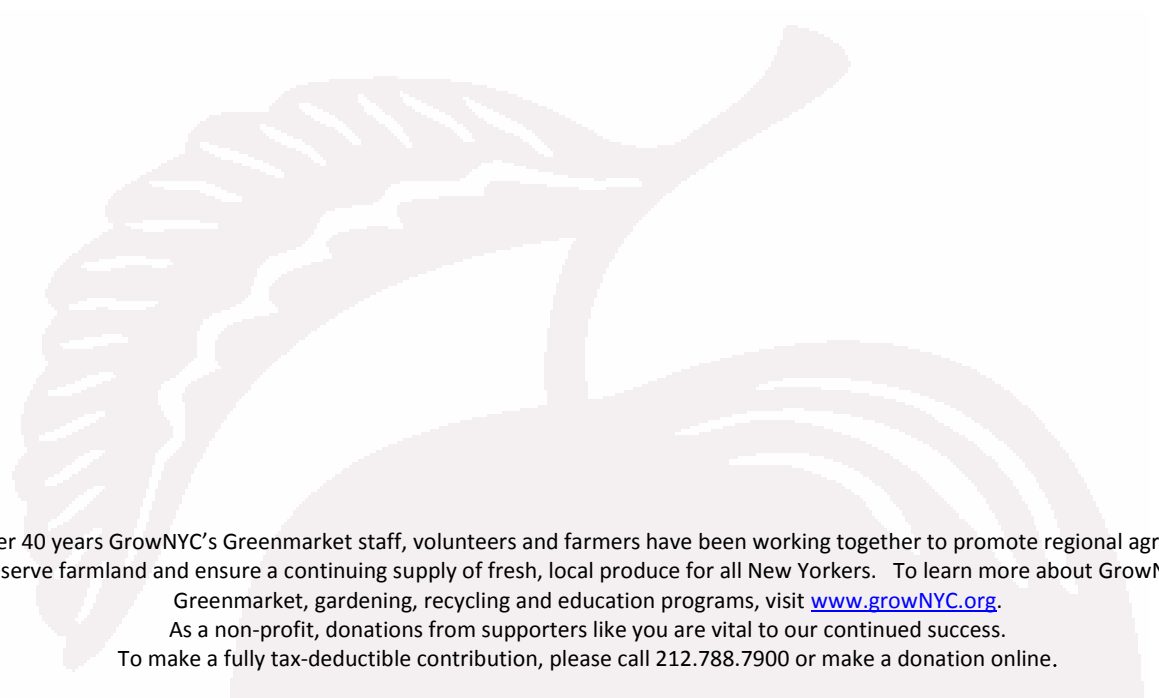
Ingredients:

- 1 pound broccoli rabe*
- ½ cup butter*
- 3 cloves spring garlic*, minced
- 1 ounce basil*, finely chopped
- 2 tablespoons extra virgin olive oil
- ¼ teaspoon sea salt
- Pinch black pepper

**Ingredients available seasonally at your neighborhood Greenmarket*

Directions:

1. Trim the stems of the broccoli rabe; blanch in salted boiling water for 2 minutes until bright green and tender-crisp. Remove from water and rinse with cold water to cool. Pat dry.
2. In a skillet, melt butter. Add garlic and cook over low heat for 1 minute. Transfer butter to a bowl and stir in basil.
3. Return skillet to stove and heat olive oil. Add broccoli rabe and sauté until tender, 2-3 minutes.
4. Add butter, salt, and pepper. Coat broccoli rabe with butter and serve.



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