

## Broccoli Rabe with Garlic and Pecorino Romano Cheese

### Ingredients

- 2 pounds broccoli rabe (peel any tough stems)
- ¼ cup extra-virgin olive oil
- 5 garlic cloves, coarsely chopped
- 6 tablespoons freshly grated pecorino Romano cheese

### Directions

In a large pot, bring salted water to a boil.

Add broccoli rabe and cook until crisp-tender (about 2 minutes). Drain and transfer to bowl of ice water to cool. Drain again and pat dry. (This step may be done the day before. To store, wrap the broccoli rabe in paper towel, enclose in a plastic bag and place in refrigerator.) In a heavy, large skillet, heat olive oil over medium heat. Add garlic and sauté until fragrant (about 1 minute). Add broccoli rabe and sauté until heated through (about 4 minutes). Remove from heat.

Sprinkle 4 tablespoons cheese over the wilted greens and toss to combine. Season with salt and pepper to taste. To serve, transfer to a warm platter and sprinkle with remaining cheese.

