

ORECCHIETTE ALLE CIME DI RAPA

INGREDIENTS

- 1 garlic clove
- extra virgin olive oil as needed
- salt to taste
- 1 fresh chilli pepper
- 350 gr orecchiette
- 600 gr turnip greens

PREPARATION

Thoroughly wash and cleanse the turnip greens, keeping only the unopened flowers, leaves and most tender stems.

Bring the water to the boil and blanch the turnip greens for 5 minutes. Drain and leave the cooking water to one side.

Add 4 tablespoons of oil, the garlic and the chili pepper to a non-stick pan, and brown for 3 minutes on low heat.

When the garlic is golden, add the turnip greens, season with salt and cook covered over low heat for 15 minutes. If necessary, add a ladle of the cooking water at a time.

Cook the orecchiette in boiling salted water and 5 minutes before the end of cooking, drain and mix them with the turnip greens in a pan.

Finish cooking in the pan, adding more of the vegetable cooking water to avoid the pasta drying. Mix well.

Serve piping hot.