

Whole Wheat Linguine with Broccoli Rabe

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This speedy weeknight pasta dish gets a crowning condiment of warm olive oil with crunchy bits of toasted garlic and red chiles. New Mexico chiles are mild; if you prefer a spicier dish, add a little hot dried red chile, such as cayenne. From *Eating Local* by Janet Fletcher (Andrews McMeel Publishing).

Ingredients

- 2 pounds broccoli rabe
- 1/2 cup extra virgin olive oil
- 6 cloves garlic, minced
- Kosher or sea salt
- 1 pound whole wheat linguine
- 3 tablespoons coarsely chopped mild to medium-hot dried red chiles, such as New Mexico chiles
- Freshly grated pecorino cheese



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Directions

To trim the broccoli rabe, remove any stems that feel woody, dry, or tough. (Sometimes the thick stems are more tender than the spindly ones.) Trim any dry stem ends, then slit any stems that are thicker than a pencil so they cook more quickly.

Bring a large pot of salted water to a boil over high heat. Add the broccoli rabe and cook until the stems feel tender, 3 to 4 minutes. To reserve the boiling water for cooking the pasta, lift the broccoli rabe out of the water and into a sieve with tongs or a skimmer. Drain and cool quickly under cold running water. Drain again and squeeze to remove excess moisture. Chop coarsely.

Add the pasta to the boiling water and cook, stirring often, until it is al dente.

While the pasta cooks, heat 4 tablespoons olive oil in a large skillet over moderately low heat. Add one-third of the minced garlic and cook, stirring, until the garlic is fragrant, about 1 minute. Add the chopped broccoli rabe and salt to taste. Stir to coat with the oil and garlic and cook until hot throughout. Keep warm.

In a small skillet, heat the remaining 4 tablespoons olive oil over moderate heat. Add the remaining garlic and the chopped dried chiles. Cook, swirling the pan occasionally, until the garlic just begins to color and the chiles become crisp. Set aside.

When the pasta is al dente, set aside 1 cup of the boiling water, then drain the pasta in a sieve or colander. Return the pasta to the pot it cooked in and place the pot over moderate heat. Add the broccoli rabe and toss well, moistening the pasta with reserved pasta water as needed. Add the garlic-chile oil and a handful of grated pecorino and toss again. Serve immediately and pass additional pecorino at the table.

Serves 6