



## Pasta with Garlicky Broccoli Rabe

*From www.smittenkitchen.com*

1 lb pasta, whatever shape you like (but chunky ones will match up better with the rabe)

1 bunch broccoli rabe, heavy stems removed, remaining stems and leaves cut into 1- to 2-inch sections (roughly the same size as the pasta you are using)

½ cup extra virgin olive oil

5 garlic cloves, peeled and minced or pressed

½ teaspoon red pepper flakes, or more or less to taste

About 1 heaping teaspoon Kosher salt (or more to taste)

Bring a large pot of salted water to a boil. Add pasta, and five minutes before its cooking time is up, add the broccoli rabe. It will seem like too much for the water, but with a stir or two, the rabe should wilt and cook alongside the pasta. Drain rabe and pasta together and pour into serving bowl.

In a small pot (or reuse the one you just emptied), heat the olive oil with the garlic, pepper flakes and Kosher salt over moderate heat, stirring frequently for 3 to 4 minutes, or until the garlic becomes lightly golden. Pour mixture over pasta and toss to evenly coat. Shower with freshly grated Parmesan or Romano cheese and eat at once.

## Spinach Salad with Strawberries & Basil

*Adapted from Rachel Ray*

1 shallot

2 tablespoons balsamic vinegar

1 teaspoon superfine sugar

Juice of ½ lemon

1 ½ cups small strawberries

2 – 3 cups fresh spinach leaves

½ cup fresh basil leaves

4 – 5 tablespoons extra virgin olive oil

Salt and freshly ground pepper

Crumbled goat cheese (optional)

Chop the shallot and put it in a small bowl. Add the vinegar, sugar and lemon juice and set aside.

Meanwhile, hull the strawberries and cut them in half. Transfer to a serving bowl along with the spinach and basil.

Whisk the extra virgin olive oil into the vinegar mixture and season with salt and pepper. Toss the salad with the dressing and season with salt and pepper. Sprinkle with goat cheese if desired.