Rapini with Roasted Garlic and Lemon:

This broccoli look-a-like is commonly used in Italian dishes and tastes delicious in this very simple, quick dish.

**Ingredients**
- 2 bunches of Rapini (broccoli rabe)
- 1 T olive oil
- 2 cloves garlic, sliced
- Pinch of crushed red pepper flakes
- 1 whole fresh lemon
- Salt, to taste
- Fresh Parmesan cheese

**Directions**
1. Wash Rapini and pat dry. Trim off stalky ends if needed.
2. Heat oil in a very large skillet (or use a soup pot).
3. Add garlic and red pepper flakes and sauté for 30 seconds, until garlic is fragrant. Stir in rapini, coating it in oil. Sauté for 4 minutes while gently tossing it in the pan.
4. Remove from heat and squeeze juice from lemon on top. Season with salt. Serve on a plate or in a bowl topped with parmesan cheese.

**Chef’s Tip**
This recipe also works well with Swiss chard. To prep, stack chard leaves on top of one another, remove the stems from the leaves and set aside. Cut the leaves then the stems into 2” wide strips. Sauté the stems first for 1 minutes and add the leaves and sauté covered until they are wilted, or another 3 minutes.

This recipe pairs well with potatoes.

Recipe provided by Jeffrey Woolley, USU Executive Chef.