



Rapini with Spicy Potatoes

INGREDIENTS

- 1 pound rapini, trimmed and cut into 1½ inch pieces
- 12 ounces red potatoes, cut into quarters
- 1 tablespoon garlic, minced
- 3 tablespoons olive oil
- 2 tablespoons red chili flake
- salt to taste

PREPARATION

Steam the rapini for 5 minutes until bright green.

Heat the olive oil in a large skillet and add the potatoes cut side down. Cook until browned, about 4 minutes per side.

Lower the heat to medium. Add the garlic and red pepper to the potatoes. Add 1 cup of water to the potatoes, cover and cook for 5 minutes, until potatoes are tender.

Add the rapini to the potatoes, add 1 more tablespoon of olive oil if needed.

Add salt to taste.



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