

RAPINI A LA PUTTANESCA



FROM GREENS 24/7
BY JESSICA NADEL

Rapini à la Puttanesca

Make a change on pasta night by serving a bold sauce over greens instead. Each serving is made up of a half bunch of rapini, so this dish is a triple treat—healthy, green, and filling.

Serves 4, Gluten-Free | Prep time: 10 minutes | Cook time: 30 minutes

Ingredients

3 tablespoons olive oil
1 onion, finely diced
1 x 28 oz (800 g) can whole or diced tomatoes, puréed
¼ cup (60 ml) dry white wine
½ cup (50 g) kalamata olives, chopped
1/3 cup (20 g) sundried tomatoes in oil, sliced
2 tablespoons capers
2 bunches rapini
2 cloves garlic, peeled and crushed
pinch of dried chili flakes (optional)
¾ cup (190 ml) vegetable broth
sea salt and freshly ground black pepper

Directions

1. In a large pan, heat 1 tablespoon of olive oil, add the onions and sauté for 5 minutes, until translucent. Add the tomatoes and wine and simmer while stirring for 2 minutes. Add the olives, sundried tomatoes, and capers. Reduce heat, and cook at just below a simmer for 15 to 20 minutes, until the sauce has thickened. Season to taste.
2. Meanwhile, wash the rapini and trim the bottom half of the stems. Shake or spin off the excess water. Heat the remaining olive oil in a large skillet with a lid. Add the garlic and chili flakes and cook for 2 to 3 minutes. Then add the rapini, turning it with tongs and adding more as it wilts and creates more room in the pan. Once all the rapini is in the pan, sprinkle with a generous pinch of sea salt. Add the broth and increase the heat, bringing the liquid to a simmer. Cover the pan and cook the greens for 6 to 8 minutes, until tender and cooked through.
3. To serve, arrange the greens on a large serving platter or individual plates. Try to leave as much of the cooking liquid behind in the pan as possible. Spoon the tomato sauce over the top and serve.

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