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BROCCOLI RABE & BURRATA WITH LEMON

I love a simple vegetable side that's...well...simple. If you have preserved lemons at the ready, this recipe takes roughly ten minutes from start to finish. Broccoli rabe is a wonderful bitter green that becomes less bitter the longer it cooks, which is why I blanch, then sauté it with olive oil, garlic, and red pepper flakes. Creamy burrata, tangy lemons, and toasty pistachios give this simple dish plenty of contrasting flavors and textures. Jack and I often pass some bread and wine and call this (a light) dinner.

Serves 4

Gluten Free

Vegan: Skip the burrata and add dollops of the Almond Cheese on page 73 (*not included*).

- 1 bunch broccoli rabe, only tips of stems trimmed off
- 1 to 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 2 garlic cloves, sliced
- ¼ teaspoon red pepper flakes
- 4 ounces burrata or fresh mozzarella
- 1 tablespoon chopped Quick Preserved Lemons (page 279, *not included*) or ½ tablespoon fresh lemon juice
- 2 tablespoons crushed toasted pistachios
- Flaky sea salt, for sprinkling

Bring a large pot of salted water to a boil. Boil the broccoli rabe for 3 minutes, then drain.

In a large, deep skillet over medium heat, heat enough olive oil to nicely coat the bottom of the pan, 1 to 2 tablespoons. Stir in the garlic and cook for 30 seconds, then stir in the red pepper flakes. Add the broccoli rabe and sauté, shaking the pan and gently tossing so that it cooks evenly, until tender, especially the stems, for 3 to 5 minutes.

Remove from the pan and drain off any excess liquid. Arrange the broccoli on a plate or platter. Tear the burrata and place evenly spaced pieces among the broccoli rabe. Sprinkle with the lemons, pistachios, and flaky sea salt. Drizzle with olive oil, if desired, and serve.

