

Chef Sara Hauman

~Bucatini with Broccoli Rabe, Green Olives and Sheep's Milk Feta~

PLEASE PREPARE PRIOR TO EVENT:

Ingredients:

- 1 bunch broccoli rabe, chopped roughly
- 2 shallots, minced
- 2 cloves garlic, minced
- 1 lemon, zested
- ½ cup feta, crumbled
- ⅓ cup green olive, pitted and crushed
- 2 Tbsp. parmesan, grated
- ½ cup parsley, chopped
- ½ pound bucatini pasta
- Salt
- Water
- 1-2 Tbsp. olive oil

- 1) Roughly chop broccoli rabe
- 2) Mince shallot
- 3) Mince garlic
- 4) Zest 1 lemon
- 5) Crumble feta
- 6) Pit and crush olives
- 7) Grate parmesan
- 8) Chop parsley
- 9) Not long before start of event, bring a large pot of salted water to a boil and cook the pasta for 7 minutes or until barely al dente. Strain the pasta and then run the pasta under cold water to cool down quickly. Drizzle with 1-2 Tbsp olive oil to keep the noodles from sticking together.

DURING EVENT:

Ingredients:

- 2 Tbsp. + ¼ cup olive oil
- Salt
- Pinch red chili flake
- ½ tsp anchovy paste
- 2 Tbsp. butter

In a medium sauce pot, add a few tablespoons of olive oil and sweat the shallot and garlic on medium heat with a pinch of salt.

Once the garlic and shallot are translucent, add the chili flake and anchovy paste. Add in ¼ cup of the olive oil, about 1 cup of water and all the broccoli rabe.

Cook the broccoli rabe down on medium to high heat, continually adding water as needed until the broccoli can be squashed easily. This will take 30-45 minutes.

Once the broccoli rabe has reached the desired consistency, stir in lemon zest, green olives, parmesan, feta, and butter.

Heat the mixture through and then toss your pasta in the broccoli rabe sauce with the parsley.

Finish with more crumbled feta or parmesan, as desired.