Orecchiette with cime di rapa

NIBBLEDISH CONTRIBUTOR

Ingredients

For 4

2 kilo of cime di rapa (**sprouting turnip tops)**
4 garlic cloves
6 anchovy (under oil or salt)
2 table spoons olive oil extravergine
Hot chilly peppers (as you prefer)
500 gr of orecchiette

Instructions

This is another winter special. Cime di rapa grow from November to March. They are not easy to find even for me in northern Italy at least if you search for the original ones. If you do not find them you can use **friarielli** (a version from Napoli with smaller flowers), **broccoli** or, as they did in a restaurant where I worked for some time, **swiss chards**.

This recipe is not the original one. It is my version. A way of doing it quick and easy.

Clean the greens form all the harder parts. Keep the leaves and the flowers. Put them in a big pot and add water and boil.
While you are waiting for the water to boil put olive oil, anchovy and the garlic in a bigger pan and fry for a few minutes until anchovy start to melt.

Once water is boiling with the greens inside put salt (1 teaspoon for liter) and add the orecchiette. Cook them 2 minutes less as indicated on the box, drain them with the

greens and add them to the oil and the anchovy. Stir and cook for a few minutes more until the water in excess is gone.

Serve them with some finely chopped chilly peppers on top and add if you want some grated parmiggiano reggiano cheese.