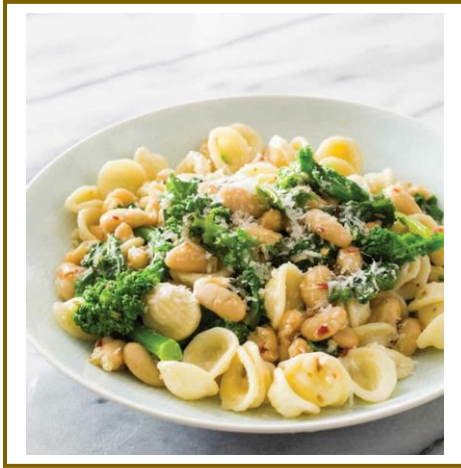




Bottled with love, for the joy of living

ORECCHIETTE WITH BROCCOLI RABE & WHITE BEANS PAIRED WITH 2019 TESORO CALIFORNIA



INGREDIENTS

¼ cup extra-virgin olive oil	Salt and pepper
1 shallot, minced	1 pound orecchiette
6 garlic cloves, minced	2 ounces Parmesan or Asiago cheese, grated (1 cup)
1 teaspoon minced fresh oregano or ¼ teaspoon dried	
½ teaspoon fennel seeds, crushed	
¼ teaspoon red pepper flakes	
1 (15-ounce) can cannellini beans, rinsed	
1 pound broccoli rabe, trimmed and cut into 1½-inch pieces	

INSTRUCTIONS

Heat oil in 12-inch nonstick skillet over medium heat until shimmering. Add shallot and cook until softened, about 2 minutes.

Stir in garlic, oregano, fennel seeds, and pepper flakes and cook until fragrant, about 30 seconds.

Stir in beans and cook until heated through, about 2 minutes; set aside and transfer broccoli rabe to skillet with bean mixture.

Meanwhile, bring 4 quarts water to boil in large pot.

Add broccoli rabe and 1 tablespoon salt and cook, stirring often, until crisp-tender, about 2 minutes.

Using slotted spoon, transfer broccoli rabe to skillet with bean mixture.

Return water to boil, add pasta, and cook, stirring often, until al dente.

Reserve 1 cup cooking water, then drain pasta and return it to pot.

Add bean–broccoli rabe mixture, Parmesan, and ⅓ cup reserved cooking water and toss to combine.

Season with salt and pepper to taste and adjust.