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Pasta with Smoked Mozzarella and Broccoli Rabe

Recipe courtesy of [Cooking Light](#)

Yield: 4 servings (serving size: 1 cup)

Broccoli rabe resembles tiny clusters of broccoli florets amid bunches of leaves. You can substitute kale or spinach in this recipe and get equally delicious results.

- 1 teaspoon olive oil
- 1/4 teaspoon crushed red pepper
- 4 garlic cloves, minced
- 4 cups chopped broccoli rabe
- 1/2 cup vegetable broth
- 1/4 teaspoon salt
- 4 cups hot cooked orecchiette (about 8 ounces uncooked small ear-shaped pasta)
- 1/2 cup (2 ounces) shredded smoked mozzarella or smoked gouda cheese

Heat oil in a large nonstick skillet over medium heat. Add pepper and garlic; cook 1 minute or until garlic begins to brown. Stir in broccoli rabe; cook for 1 minute. Add broth and salt; cover and cook for 5 minutes or until tender. Stir in pasta and cheese. Serve immediately.

Sweetnicks' Notes: Kid-Approved - Nicholas loves this one!