

Orecchiette with Cremini Mushrooms & Rapini in Vodka Cream Sauce



Serves
6

Ingredients

1pd of Orecchiette Pasta
12 oz of Broccoli Rape (Rapini)
1- 26 oz jar of The Singing Chef's Vodka Cream Sauce
2 large garlic cloves, sliced thin
1/4 cup olive oil
4 to 6 anchovies, washed and chopped
2 tsp red pepper flakes
Sea Salt & Fresh Ground Black Pepper
6 basil leaves, broken by hand
1/4 cup of white wine.
1/4 cup of Pecorino Romano Cheese

Preparation Instructions

Trim and coarsely chop the Broccoli Rape. In a pot of salted boiling water, add the Rapini and blanch for about 1 minute. Drain and set aside

In a large pot filled with salted boiling water, place the pasta. Cook for about 10 to 11 minutes. Save 1 cup of the pasta water for the sauce.

In a large skillet, add some olive oil and butter and cook the Cremini mushrooms until softened. Deglaze with white wine. Add the garlic, red pepper flakes, anchovies, and lemon zest. Season with

salt. Cook for about 2 minutes then add the Vodka Cream sauce. Stir and cover and cook over low heat for about 2 to 4 minutes. Add the fresh basil and plate each portion up and top with the Pecorino Romano Cheese