

Sautéed Broccoli Rabe

Ingredients:

- 1 bunch broccoli rabe
- Extra-virgin olive oil
- 2 cloves garlic, smashed
- 1 Bunch of fresh herbs, chopped
- 1 Lemon (optional)

Directions:

1. Coat a large pot with olive oil
2. Add the smashed garlic and bring to medium heat until it begins to brown
3. Add the broccoli rabe and toss in olive oil until tender (around two minutes)
4. Add fresh herbs and cook for 1 more minute
5. Top with fresh lemon juice (optional)
6. Enjoy!