

**Michael Delia's  
Orechette with Broccoli Rape and Sausage  
for Andrea Pensado**

March 16th 2021

1/2 bunch of Broccoli Rape  
1 TBS Red pepper flakes  
Handful of walnuts  
3-4 cloves of garlic  
2 cups Orechette  
2 TBS Olive Oil  
1 cup Pecorino Romano cheese  
6 Italian style sausage with fennel

I begin with cutting 3-4 cloves of garlic depending on size and taste.

Sauté in olive oil until slightly brown with the red pepper flakes.

Cut up the walnuts in halves and add to garlic and oil.

Bring to boil a pot of water and cook the Broccoli Rabe until tender. Remove, don't strain from the water and cool in cold water, rinse and set aside.

Bring the water on the stove back to boil and add the Orechette, cooking for 12 mins.

No strain retaining some of the pasta water and add the pasta to the pan with the garlic and walnuts.

Bring up the heat and toss and mix while simmering then add Pecorino Romano while continuing to mix in the pasta.

The sausage can be cut into pieces and then added at the end.. or served whole on the side also if there are vegetarians present.

Serve with more cheese and pepper on the table.