

Orzo with Sausage and Broccoli Rabe



30-MINUTE SUPPER



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WHY THIS RECIPE WORKS: Sweet, spicy, salty Peppadew peppers liven up this sausage-studded dish.

- 2 tablespoons extra-virgin olive oil**
- 8 ounces broccoli rabe, trimmed and cut into 1½-inch pieces**
- ¼ teaspoon salt**
- 4 garlic cloves, sliced thin**
- 1 pound sweet Italian sausage, cut into 1-inch pieces**
- 2¼ cups chicken broth**
- 1¼ cups orzo**
- ¼ cup dry white wine**
- ½ cup thinly sliced jarred hot Peppadew peppers**
- ⅓ cup grated Parmesan cheese**

- 1.** Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until shimmering. Add broccoli rabe and salt, cover, and cook until wilted, about 2 minutes. Stir in half of garlic and continue to cook, uncovered, until broccoli rabe is tender, about 2 minutes longer. Transfer to plate and tent with foil.
- 2.** Heat remaining 1 tablespoon oil in now-empty skillet over medium-high heat until shimmering. Add sausage and cook until browned, about 3 minutes. Add remaining garlic and cook until fragrant, about 30 seconds.
- 3.** Stir in broth, orzo, and wine and bring to boil. Reduce heat to medium, cover, and cook until orzo is al dente and nearly all liquid has been absorbed, 6 to 8 minutes. Sprinkle broccoli rabe, peppers, and Parmesan over top. Serve.

TEST KITCHEN NOTE: For a spicy kick, use hot Italian sausage.