



## Broccoli Rabe with Garlic, Chile, and Mustard Bread Crumbs

Recipe by Stephen Pavy

Serves: 12

Serve with

[Joseph Phelps Vineyards Cabernet Sauvignon, Napa Valley](#)

[Joseph Phelps Vineyards Insignia](#)

[Joseph Phelps Vineyards Le Mistral](#)

[Joseph Phelps Vineyards Syrah, Napa Valley](#)

- 2 Tbsp. butter
- 1 Tbsp. Dijon mustard
- 1 tsp. chopped flat leaf parsley
- 1 Tbsp. thyme leaves
- 1 cup fresh bread crumbs
- salt to taste
  
- 3 lbs. broccoli rabe, thick stems discarded
- 2/3 cup extra virgin olive oil
- 6 garlic cloves, thinly sliced
- 4 shallots, thinly sliced
- 2 dried chiles de arbol or other dried red chiles, stemmed and thinly sliced on the diagonal

Preheat oven to 375. Melt butter in a medium saucepan. Whisk in mustard, parsley, and 1/3 of the thyme. Season with salt to taste. Add bread crumbs and toss to coat. Spread bread crumbs on a baking sheet and toast for 10 minutes, until crisp and golden.

Meanwhile, bring a large pot of water to boil and add salt and broccoli rabe. Boil until just tender, about 3 minutes. Drain and rinse under cold water to cool; pat dry.

Heat a very large skillet over high heat for 2 minutes. Add 1/3 cup olive oil along with garlic, shallots, chiles, and remaining thyme. Cook until shallots are softened, about 2 minutes. Add broccoli rabe; stir well to coat broccoli rabe. Drizzle remaining oil over the broccoli rabe and cook for 2 minutes, tossing often. Add salt and pepper if needed.

Mound broccoli rabe on a platter and scatter bread crumbs over the top.