

## Fava Beans with Broccoli Rabe (Rapini)

Recipe by Stephen Pavy

Serves: 6

Serve with Joseph Phelps Vineyards Sauvignon Blanc

This can be either a side dish or a starter.

*Note that other "bitter" greens (dandelion greens, chicory, turnip greens, etc) can be substituted for the broccoli rabe, but I really like the taste of broccoli rabe.*

### **For the fava beans:**

- 10 oz. dried peeled fava beans, rinsed and drained
- 1 medium Yukon gold potato (10-12 oz.), peeled and cut into 1 inch pieces
- 1 tsp. salt (more to taste)
- Freshly ground black pepper to taste
- ¼ cup cup extra virgin olive oil plus more for drizzling

Place beans and potato in a pot, adding cold water to cover by ½ inch. Bring to simmer and cook until beans are soft and falling apart and water is nearly all absorbed. Add salt, pepper, olive oil and mash beans with potato masher. Beans may be made well in advance and then re-heated before dish is assembled.

### **For the broccoli rabe:**

- 1 large bunch (1 -1 ¼ lbs) broccoli rabe, coarsely chopped
- ½ tsp. salt plus more to taste
- Freshly ground black pepper to taste
- 2 Tbsp. extra virgin olive oil
- 3 garlic cloves, thinly sliced
- 2 medium shallots, thinly sliced
- 2 dried chiles de arbol stemmed and thinly sliced on the diagonal

Heat 2 Tbsp. olive oil in large skillet over medium heat. When oil is shimmering, add shallots, garlic, chiles and sauté briefly until shallots are softened. Skillet can cool and be left on stove for up to one hour before adding broccoli rabe.

Bring a large pot of water to boil. Add ½ tsp. salt and broccoli rabe and cook for 3 minutes. Drain broccoli rabe and run under cold water to cool. Broccoli rabe can now remain at room temperature for up to two hours.

### **Assembly**

If shallots have cooled, bring skillet back to medium heat. Add cooled broccoli rabe plus salt and pepper to taste to skillet and cook, stirring, for about two minutes (until greens are heated through and are coated with oil). If fava beans have been made in advance, re-heat and then spread beans over the surface of a platter or large plate. Drizzle more olive oil over surface of beans. Spread broccoli rabe over beans and serve.