



Salmon & Broccoli Rabe Pasta

with Pecorino



20-30min



2 Servings

We loved the combination of salmon and garlicky broccoli rabe in this simple weeknight pasta. Broiling the fish ensures a nice crust of concentrated flavor and adding a good amount of olive oil to the skillet will help create a luscious sauce. We were surprised by the delicious addition of Pecorino—its sharp saltiness marries so well with the salmon. Cook, relax, and enjoy!

What we send

- broccoli rabe
- crushed red pepper
- large cloves garlic

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- colander
- large pot
- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 795.0kcal, Fat 29.3g, Proteins 43.9g, Carbs 86.6g



1. Prep ingredients

Preheat broiler with rack 6 inches from heating source. Bring a large pot of salted water to a boil. Trim thick stems from broccoli rabe and chop the rest into 2-inch pieces. Thinly slice garlic and grate Pecorino.



2. Cook salmon

Season salmon on both sides with salt and pepper and place on a rimmed baking sheet. Broil until opaque and cooked through, 6-8 minutes. Transfer salmon to a plate, leaving skin behind, and break into small pieces with a fork.



3. Cook pasta and greens

Add penne to boiling water and cook until almost dente, about 7 minutes. Add broccoli rabe and cook until penne is al dente and broccoli rabe is crisp-tender, about 2 minutes more. Reserve ½ cup pasta water and drain.



4. Cook aromatics

Heat 3 tablespoons oil in a large skillet over medium. Add garlic and ¼ teaspoon crushed red pepper (use less depending on your heat preference) and cook, stirring, until fragrant, about 2 minutes.



5. Finish pasta

Add penne, broccoli rabe, and ⅔ of Pecorino to skillet and toss to coat. Add pasta water, a little at a time, until sauce coats pasta; season to taste with salt and pepper.



6. Serve

Gently fold in salmon. Serve topped with remaining Pecorino, more crushed red pepper if desired, and a drizzle of oil. Enjoy!