

# Sautéed Rapini & Fried Potatoes

*Swick*

Serves 2 to 4 | Active Time: 45 minutes | Total Time: 1 hour

## Step 1: Cooking the Potatoes & Garlic

- 2 Yukon Gold potatoes (approx. 1 lb), unpeeled
- 2 to 3 tsp sea salt
- 6 cloves garlic, smashed and peeled
- 2 to 3 tbsp olive oil
- finishing salt, such as Maldon or fleur de sel, to taste
- freshly ground black pepper, to taste

To cook the potatoes, place them into a large pot of water, along with the salt and bring to a boil. At this point, taste the water, it should just be slightly salty—if not, add a touch more salt.

Reduce the heat and let the potatoes simmer for approximately 20 minutes, or until they are just tender, but not mushy, or falling apart. Note: Add the garlic to the cooking water during the last 5 to 10 minutes of cooking, this will remove some of the raw garlic flavor.

In the meantime, go ahead and proceed to Step 2: Preparing the Rapini.

When done, remove the potatoes (and garlic) from the cooking water and set aside to cool slightly. Reserve the cooking water.

Once the potatoes are cool enough to handle. Remove the skins—either using a paring knife or your fingers. Cut the potatoes lengthwise into quarters and then slice into approximately 1/2" thick pieces.

To fry the potatoes, heat a large frypan over medium-high heat. Once hot, add the oil, followed by the potatoes. Season the potatoes with a bit of salt and black pepper and let cook on the first side until they are crisp and golden. Then gently flip the potatoes, add the garlic and season the other side with salt and pepper. When done, the potatoes should be golden brown and crisp on the outside. This should take anywhere from 10 to 15 minutes. If at any point the garlic looks like it's becoming too dark, remove it from the pan and set it aside.

Once the potatoes are done, remove them from the frypan and set aside. If desired, the potatoes can be kept hot in a warm oven while you sauté the rapini (Step 3).

## Step 2: Preparing the Rapini

- 1 bunch rapini (approx. 3/4 lb)

To prepare the rapini, first, peel off any tough outer stalks at the bottom. If the rapini is small and tender, this step is likely not necessary. Cut the rapini into 2 inch long pieces.

Next, bring the potato cooking water back up to a boil.

Once the water boil, carefully place the rapini into the water—making sure it's all below the surface of the water. Let cook for about 2 minutes, or just until barely tender. You don't want to overcook the rapini. The cooking time will depend on the age/ tenderness of the rapini. As soon as the rapini is done, drain and set aside.

### Step 3: Finishing the Dish

- 1 to 2 tbsp extra-virgin olive oil
- finishing salt, such as Maldon
- 1/2 tsp chili flakes, optional

To finish the dish, add another tablespoon or so of olive oil and then add the rapini (and chili flakes if using) to the frying pan. Sauté the rapini for 2 to 3 minutes, or just until heated through and nicely coated in the oil.

At this point, taste the rapini for seasoning, add a bit of finishing salt, if needed.

Just before serving, add the potatoes to the rapini and just toss once or two. If the potatoes are added too soon and/or they are over mixed, they will become someone mushy and lose their lovely crispy edges. Serve immediately.

This dish can be served as a side, or it can be enjoyed as a simple meal with a few pieces of bread, a few Kalamata olives and a nice glass of wine.

### Chef's Notes

Rapini, also known as Raab or Rabe is a brassica—not from the same family as broccoli, as many think. It related to vegetables such as mustard green and turnips, which explains why it has such a strong, robust flavor.

Alternative cooking method:

Prepare the potatoes and rapini as above (do not boil the rapini).

On separate baking trays toss the potatoes and rapini with a bit of olive oil and season with salt and pepper. For the rapini, rub it with the olive oil to lightly coat it, so it cooks more evenly. Roast in a preheated 425°F (220°C) oven for approximately 15 to 30 minutes—tossing once during cooking to ensure they cook evenly. The cooking time will vary for each vegetable. The potatoes are done when they are golden brown and cooked through. The rapini is done once it is slightly crisp and cooked through.