

## Pasta with Rapini, Roasted Bell Peppers, Ripe Olives, and Goat Cheese

Yields: 4 servings

### Ingredients:

- 1 lb Pasta, cooked
- 3 Tbsp Olive oil
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- 2 Red bell peppers
- 1 bunch Rapini (broccoli rabe)
- 2 Tbs Garlic, chopped
- 1 C Pitted Olives, chopped
- 1 C Chicken stock
- 1 C Crumbled goat cheese

### Procedure:

1. Cook the pasta in boiling salted water until done. Drain and set aside.
2. Roast the bell peppers under broiler, turning often, until skin is black. Place peppers in a bowl, cover with plastic wrap, and let steam. When peppers are cool, peel, skin, remove seeds, and julienne.
3. Remove the florets and leaves from the stems of rapini. Wash to remove any sand.
4. In a large sauté pan, heat the olive oil, and add the garlic, and rapini. Sauté until the rapini has wilted. Add roasted peppers, and olives, Add the chicken stock and heat, letting the flavors marry, for 1 minute.
5. Add the pasta, toss and heat through. Crumble in the goat cheese and toss well. Season with salt and fresh pepper and serve at once.