

Rapini with Nduja

Sauteed Rapini with Nduja, and Kettle chip crunch:

Ingredients:

1 lb fresh rapini- cleaned and washed, blanched.

For service:

2 tbsp olive oil

6-8 garlic cloves- sliced, or minced.

1 cup chicken stock

2-4 tbsp nduja sausage

Salt

Pepper

Lemon

Method:

Heat large skillet, until very hot.

Add olive oil, and then add blanched rapini

Saute for 2- 3 minutes.

Clear space in pan and add garlic, saute until just starting to brown.

Deglaze with stock, bring to boil.

Remove from heat, add nduja, toss to coat, season with lemon, and salt pepper, and plate.

Sprinkle kettle chip crumble over top, and serve.

Kettle Chip Crunch:

Peels from cleaned potatoes

2 tbsp chopped garlic

1 tbsp olive oil

Pinch salt

Heat saute pan on medium high heat on the stove, and leave for 3 minutes.

Add oil to the pan, then the potato skins.

Saute potato skins until starting to brown, and crisp up.

Add garlic to pan, and add the pan to preheated convection oven- 200f- 20 minutes.

Once completely crispy, cool, and crush up to desired consistency.

Season with lemon zest, and herbs.