

Garlicky Rapini Chips

- 1 bunch of rapini, use whole leaves and top 2 inches of central stalk, discard tough stem (or save for soup)
- olive oil in a spray bottle
- [garlic salt](#)

Ricotta Spread

- 1 c ricotta, 5%
- 1/3 c sun-dried tomatoes (in oil), roughly chopped
- 1/3 c kalamata olives, roughly chopped

Easy Pasta with Rapini Chips

- 6 oz [fettuccelle](#), cooked al dente
- 1 T olive oil
- **ricotta spread**
- 1/4 c Parmigiano-Reggiano
- 2 sun-dried tomato halves, roughly chopped as garnish
- **garlicky rapini chips**, snipped bite-size with a kitchen scissors

Preheat oven to 350F. Spread the well-dried rapini on a baking sheet covered with parchment paper. Spray lightly with oil. Sprinkle with garlic salt. Bake for about 15 minutes or until dry and crispy. Serve with a glass of wine and **ricotta spread** on crackers -- or on pasta, with the ricotta spread, grated Parmigiano-Reggiano and garnished with sun-dried tomato. Serves 2.

Jittery Cook