**Broccoli Rabe/Rapini Almond Chicken**

Total Time: 45 min. Servings: 4

**SERVING SUGGESTIONS:** Try with roasted potatoes, rice pilaf, or pasta.

This recipe is incredibly simple, good for you, and keeps you craving greens.

**INGREDIENTS**

6 boneless skinless chicken thighs

1 bunch organic rapini/broccoli raab

1 Tbsp. high heat cooking oil

3 cloves garlic

salt

pepper

sliced almonds

**PREPARATION**

Salt and pepper chicken according to preference.

Set aside.

Wash rapini and thoroughly shake water from leaves.

Cut into 2 inch pieces, separating leaves from stems.

Press or finely chop garlic.

1. Heat oil in a pan.
2. Sauté garlic. Then lower the heat to medium.
3. Add chicken, making sure to stir the garlic away from the bottom of the pan, so it doesn’t burn. Cover and keep on medium-low heat until juices start to run clear.
4. When chicken is nearly cooked, add rapini stems and sauté until chicken is done.
5. Then add leaves, stir, and turn the heat off.
6. In another pan, lightly brown almonds.
7. Sprinkle generously over the top of the dish and serve right away.

