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Mamma's Broccolini and Ricotta Pasta

Recipe courtesy of [Rachael Ray](#).

Feeds 4-6

- 2 bundles (3 cups) chopped broccolini florets or 2 heads of broccoli rabe tops, chopped
- 2 tablespoons extra virgin olive oil
- 1 pound skinless, boneless chicken breasts, diced
- 4 garlic gloves, minced
- 1 pound rigatoni, cooked until al dente, 1 cup of boiling water reserved
- 2 cups (1 pound) part-skim ricotta cheese
- 6-8 sprigs fresh thyme, leaves stripped from stem and chopped
- a couple pinches of ground nutmeg
- coarse salt and pepper to taste

Simmer broccolini in a cup of water, covered, for 5 minutes, then drain. If using broccoli rabe, simmer for 8-10 minutes to extract bitterness. Drain well. Heat oil in a big, deep skillet over medium heat. Add chicken and garlic. Cook for 5-8 minutes or until chicken is cooked through. Add broccolini or rabe, pasta, ricotta, the 1 cup cooking water from pasta, thyme, nutmeg, and salt and pepper to the pan. Toss until creamy, then transfer to a serving platter. Serve with a tomato and onion salad and crusty bread.

Sweetnicks' Notes: This is a kid-approved one, Nicholas loves it.