

EASY STEAMED BROCCOLI WITH GARLIC AND LEMON



INGREDIENTS

ITEM

Raw broccoli (*cut into florets*)
Extra-virgin olive oil
Garlic (*Chopped*)
Lemon juice
Lemon zest
Salt
Freshly ground pepper

QUANTITY

5 cups
1 tbsp.
1 tbsp.
1½ tsp.
½ tsp.
¼ tsp.
To taste



PREPARATION

- Bring 1 to 2 inches of water to a boil in a large saucepan fitted with a steamer attachment. Add broccoli, cover and steam until crisp tender, 3 ½ to 4 ½ minutes.
- Meanwhile, heat oil and garlic in a medium skillet over medium heat, stirring occasionally. Cook until the garlic is fragrant and just starting to brown, 30 to 90 seconds. Scrape garlic mixture into a large bowl. Immediately add lemon juice. Add lemon zest, salt and pepper.
- Stir broccoli into the lemon mixture and stir to coat.
- Serve hot.