

# LEMON CHARRED BROCCOLINI



## INGREDIENTS

### ITEM

Fresh Broccolini, Woody Ends Trimmed  
Olive Oil  
Small Lemon  
Fresh Basil, Finely Chopped  
Sea Salt  
Ground Black Pepper

### QUANTITY

1 lb.  
¼ Cup  
1  
1 Tbsp.  
½ Tsp.  
½ Tsp.



## PREPARATION

- ✔ Preheat your grill or stovetop grill pan to medium-high heat.
- ✔ In a large bowl, toss the broccolini with olive oil until evenly coated.
- ✔ Cut the lemon in half and squeeze the juice from one half over the broccolini. Set the other half aside for later.
- ✔ Sprinkle the chopped basil, sea salt, and ground black pepper over the broccolini. Toss to evenly distribute the seasonings.
- ✔ Place the broccolini on the preheated grill or grill pan. Cook for about 3-5 minutes per side, or until charred and tender-crisp.
- ✔ While the broccolini is cooking, take the reserved lemon half and cut it into thin slices.
- ✔ Once the broccolini is done, remove it from the grill or grill pan and transfer it to a serving platter.
- ✔ Garnish the broccolini with the lemon slices.
- ✔ Enjoy!