

CRISPY BROCCOLINI



SERVING SIZE

2



INGREDIENTS

ITEM

Broccolini (rough ends trimmed)
Olive oil
Soy sauce
Coarse flake sea salt or fleur de sel

QUANTITY

8 cups
½ tbsp
1 tbsp
For finishing



PREPARATION

- Preheat oven to 425°F (220°C) or heat a large skillet over medium-high heat.
- Toss broccolini with olive oil and soy sauce until evenly coated.
- Spread broccolini in a single layer on a baking sheet (or add to the hot skillet).
- Roast for 12-15 minutes (or pan-sear 6-8 minutes), turning once, until tender with crispy edges.
- Remove from heat and finish with a sprinkle of coarse sea salt. Serve immediately.