

CRISPY BROCCOLINI



SERVING SIZE

2



INGREDIENTS

ITEM	QUANTITY
Broccolini (rough ends trimmed)	8 cups
Olive oil	½ tbsp
Soy sauce	1 tbsp
Coarse flake sea salt or fleur de sel	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.