

Broccolini

Ingredients:

2 bunches Broccolini
Kosher salt
4 tbsp unsalted butter
1 lemon, zested
2 tsp minced garlic
2 tbsp lemon juice
1/2 tsp freshly ground black pepper

Directions:

Blanch the Broccolini in a large pot of boiling salted water for 2 minutes.
Drain immediately and immerse in a bowl of ice water.

Melt the butter in a large sauté pan.
Add the lemon zest and garlic and stir.
Drain the Broccolini and add it to the garlic mixture and heat for 2 minutes.
Add the lemon juice, 1/2 tsp salt and the pepper, and toss well before serving.