

▼ Recipe: Roasted Garlic Broccolini

Ingredients:

1 bunch Broccolini
3 Tbsp. Butter
1 Lemon

2 Tbsp. Lesley Elizabeth Roasted Garlic Seasoning
Salt to taste



Directions:

Trim broccolini and cut thicker stalks in half, lengthwise. In a deep pan, warm Roasted Garlic Seasoning with the butter and 1 to 1-1/2 tsps. of lemon zest over a low heat. Set aside. In a large pot, cook the broccolini in plenty of boiling, salted water until crisp but tender, about 5-6 minutes. Drain well. Reheat the garlic butter over moderate heat. Add the broccolini and cook, tossing gently until it is covered with the oil. Add a squeeze of lemon juice. Salt may be added to taste. Serve at once.

