



## Fresh - Local - Delish

### Cooking with TRACTOR & Extension



## Lemon Garlic Broccoli

### Instructions

### Ingredients

- 5 cups raw broccoli, cut into florets
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon chopped garlic
- 1 ½ teaspoon lemon juice
- ½ teaspoon lemon zest
- ¼ teaspoon salt
- pepper to taste

1. Bring 1 to 2 inches of water to a boil in a large saucepan fitted with a steamer attachment. Add broccoli, cover and steam until crisp tender, 3 ½ to 4 1/2 minutes.
2. Meanwhile, heat oil and garlic in a medium skillet over medium heat, stirring occasionally. Cook until the garlic is fragrant and just starting to brown, 30 to 90 seconds. Scrape garlic mixture into a large bowl. Immediately add lemon juice. Add lemon zest, salt and pepper.
3. Stir broccoli into the lemon mixture and stir to coat.  
Serve hot.