

## LEMON BROCCOLI

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Catherine Clinton

1 med. bunch broccoli  
1 med. onion, thinly sliced into rings  
3 cloves garlic, minced or crushed  
2 tsp. grated lemon zest  
1/4 tsp. freshly ground black pepper

2 Tbsp. + 2 tsp. margarine  
1 1/2 c. thinly sliced celery  
1 1/2 tsp. fresh lemon juice  
1/2 tsp. salt

Divide broccoli into florets and stalks, woody stems removed. In a vegetable steamer, steam the broccoli until just tender, 3-5 minutes. In a large non-stick skillet over med.-high heat, warm the margarine until melted. Add the onion, celery and garlic, and cook until the onion begins to brown, 3-5 minutes. Remove the skillet from the heat. Add the broccoli, lemon juice, lemon zest, salt and pepper to the skillet, and stir to combine. Serve warm or at room temperature.