

LEMON BROCCOLI

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.



This recipe is from the
Aberdeen Catholic Schools
Cavalier Cuisine Cookbook.
To order your copy for \$10,
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