

roasted broccolini

RECIPE COURTESY OF KATIE BUTTON

INGREDIENTS:

- 3 bunches broccolini
- 2 tablespoons extra virgin olive oil
- Kosher salt

ACTIVE TIME:

10 minutes

TOTAL TIME:

20 minutes

EASE OF PREPARATION:

Easy

YIELD:

4 servings

INSTRUCTIONS

1. Preheat the oven to 450°F. Wash the broccolini and pat dry.
2. In a large bowl, toss the broccolini with the olive oil and season with salt. Lay out in one layer on a baking sheet. Bake until the broccolini looks dark green with some char on the edges, 8 to 12 minutes. Pull out of the oven and serve immediately or set aside for up to 3 hours before reheating; reheat in the oven for about 5 minutes on a low broil.