

# Broccolini with Lemon Oil

Serves 10-12

## INGREDIENTS

- 1 large lemon
- 1/3 cup extra-virgin olive oil
- 3 lb Broccolini (6 bunches), trimmed and thick stalks halved lengthwise

Accompaniment: lemon wedges

## PREPARATION

Remove zest from lemon in 1-inch-wide strips with a vegetable peeler. Cut off any white pith from zest with a small sharp knife. Halve lemon and set aside.

Heat oil and zest in a 5-quart wide heavy pot over moderate heat until zest is golden, about 3 minutes. Remove from heat and discard zest, reserving oil in pot.

Cook Broccolini in an 8- to 10-quart pot two-thirds full of boiling salted water, uncovered, until crisp-tender, 5 to 7 minutes. Drain well in a large colander.

Reheat lemon oil over moderately high heat until hot but not smoking. Add Broccolini and cook, tossing, until coated well and heated through, about 1 minute. Add salt and pepper to taste, then squeeze half of lemon over Broccolini. (Reserve remaining lemon half for another use.)