

TENDERSTEM BROCOLLI WITH CITRUS & ALMONDS

300gms tender stem broccoli
1 orange
1/4 cup olive oil
3 cloves garlic
1/4 tsp. crushed red pepper flakes
1/4 cup flaked almonds
salt

INSTRUCTIONS

1. Fill a large saucepan with 1 inch water and fit with a steamer basket (or fill a large pot with 1/2 inch water). Bring to a simmer. Place the broccoli in the steamer basket or saucepan (if using broccoli, cut into large florets), cover, and steam until just tender, 3 to 5 minutes. Transfer to a platter.
2. Meanwhile, using a vegetable peeler, remove 3 strips of orange zest; thinly slice the zest.
3. In a small saucepan, heat the oil, garlic, and red pepper over low heat until the garlic is just golden, 4 to 6 minutes. Transfer to a small bowl.
4. Squeeze 2 tablespoons orange juice into the bowl. Add the zest and 1/2 teaspoon salt and stir to combine. Spoon over the broccoli.

THE
COOKERY

by The Secret Jozi Chef