

# Broccolini with Sesame Sauce and Lemon

8 Servings

6 bunches Broccolini halved lengthwise (about 3 lbs)

Kosher Salt

¼ cup Tahini

2 tablespoons white miso

1 tablespoon low sodium soy sauce

1 tablespoon mirin

1 tablespoon unseasoned rice vinegar

1 teaspoon toasted sesame oil

4 tablespoons vegetable oil DIVIDED

2 teaspoons honey, DIVIDED (oil measuring spoon and honey will slide out easily)

½ lemon, seeds removed

Toasted sesame seeds (for serving)

Cook broccolini in large pot of boiling salted water until bright green and crisp-tender, 5 to 7 minutes.

Drain and transfer to paper towels. To keep the broccolini bright green water needs to be heavily salted. Two tablespoons per quart of water is good rule of thumb.

Meanwhile, mix tahini, miso, soy sauce, mirin, vinegar, sesame oil, 2 tablespoons vegetable oil, 1 teaspoon honey, and 2 tablespoons water in a small bowl to combine; season sesame sauce with salt (if needed).

Cut lemon lengthwise into quarters, then thinly slice crosswise. Toss in a small bowl with remaining 2 tablespoons vegetable oil and remaining 1 teaspoon honey. Season lightly with salt.

Spread sesame sauce on a platter and arrange broccolini on top. Scatter lemon over; sprinkle with sesame seeds.