



# Italian Broccoli

SERVES 4

## INGREDIENTS

750g broccoli, cut into florets (discarding tough part of stem)  
1 ½ tbs lemon juice  
1 tsp olive oil  
1 garlic clove, crushed  
1 tbs chopped fresh parsley  
Salt and pepper, to season

## METHOD

1. Cut broccoli into florets, discarding tough part of stem.
2. Bring a saucepan of water to the boil over high heat. Add the broccoli and boil for 3-5 minutes, until just tender. Drain.
3. Combine remaining ingredients in a small bowl. Pour over the broccoli, stirring through. Season to taste.
4. Set aside for 1 to 2 hours to allow flavours to blend.

