

Broccoli With Pine Nuts

INGREDIENTS:

- 2 pounds broccolini
- 1/3 cup pine nuts
- 6 Tablespoons *D'Olivo Garlic Infused Olive Oil*
- 16 garlic cloves thinly sliced
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

DIRECTIONS:

Bring a large pot of salted water to a boil. Add the broccolini, cover, return to a boil and cook 3 minutes. Drain and rinse the broccolini under cold water to stop the cooking process; drain again.

Heat a large nonstick skillet over medium heat. Add the pine nuts and cook, shaking pan often, until lightly browned, 3 to 5 minutes; transfer to a bowl. Return skillet to the heat and add 3 tablespoons D'Olivo Garlic Olive Oil and half the garlic. Cook the garlic, stirring occasionally, until just starting to brown slightly, 1 to 2 minutes. Add half of the broccolini and half of the pine nuts; cook, tossing, until hot, 2 to 3 minutes. Season with 1/4 teaspoon salt and 1/8 teaspoon pepper; transfer to a bowl and repeat with remaining ingredients. Serve hot.

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