



BROCCOLI SALAD

BROCCOLI PESTO DRESSING

by Tim Gane

SERVES: 4-6

INGREDIENTS

FOR THE PESTO

2 CUPS OF BROCCOLI FLORETS
1 LEMON, JUICED
2 GARLIC GLOVES, CHOPPED
1 CUP OF PACKED BASIL LEAVES
1 CUP OF PACKED BABY SPINACH
1/2 CUP OF GRATED PARMESAN
1/2 CUP OF ALMONDS, TOASTED
1/2 CUP OF OLIVE OIL
SLASH OF WATER IF NEEDED
SALT AND PEPPER

FOR THE SALAD

3 HEADS OF BROCCOLI, CHOPPED INTO SMALL PIECES INCLUDING THE STEM
PINCH OF DRIED CHILLI FLAKES
1/2 CUP OF ROUGHLY CHOPPED ALMONDS, TOASTED
1/2 CUP OF DRIED CRANBERRIES
1/2 CUP SHAVED PARMESAN
1/4 CUP OF CHOPPED CHIVES

METHOD

1. FOR THE PESTO, STEAM THE FLORETS UNTIL JUST TENDER. REMOVE AND COOL IN THE FRIDGE
2. IN A FOOD PROCESSOR, ADD ALL THE PESTO INGREDIENTS EXCEPT FOR THE OIL AND BLITZ UNTIL SMOOTH. WITH THE MOTOR GOING, SLOWLY DRIZZLE IN THE OLIVE OIL UNTIL COMBINED. ADD A LITTLE BIT OF WATER IF YOU WANT THINNER CONSISTENCY. SEASON TO TASTE
3. TO BUILD THE SALAD, PLACE THE CHOPPED BROCCOLI IN A LARGE SERVING BOWL. ADD THE CHILLI FLAKES, CHOPPED TOASTED ALMONDS, CRANBERRIES AND PESTO. GENTLY TOSS TO COMBINE
4. TOP WITH SHAVED PARMESAN AND CHOPPED CHIVES. DRIZZLE WITH A LITTLE MORE OLIVE OIL AND A SQUEEZE OF LEMON JUICE. CHECK FOR SEASONING AND SERVE!