

ROASTED PURPLE SPROUTING BROCCOLI



CRISPY, TENDER FINGER FOOD, NO CHOPPING REQUIRED!

Simply roast, blanch, or sauté whole just like asparagus. Great as a snack on its own served with aioli, or alongside pasta or rice.

INGREDIENTS

- 1 BUNCH PURPLE SPROUTING BROCCOLI
- OLIVE OIL
- SALT
- WHATEVER YOU'RE SERVING IT WITH! AOILI, PASTA, RICE!



STEPS

- If the stalks in your bunch of PSB are uneven, slice larger stalks in half lengthwise to cook evenly with the rest.
- Preheat oven to 375°F
- Toss around on a baking sheet with plenty of oil and salt. Roast 10-15 minutes until crisp and done to your liking, tossing about halfway through to cook both sides.
- Serve and enjoy!

