

## SPICY BROCCOLINI SAUTÉED *with* GARLIC

### INGREDIENTS

- 3 bunches broccolini (can substitute 2 bunches of broccoli or Chinese broccoli)
  - 2 tbsp. olive oil
  - 6 large garlic cloves, sliced
  - 2 tsp. chili oil
  - 2 tsp. kosher salt
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### PREPARATION

**Broccolini:** Fill a large pot with 4 quarts water. Bring to a boil with 1 tablespoon salt. Cut off and discard the tough ends of the broccolini. Blanch broccolini in the boiling water for 2 minutes. Remove from water and immediately place in an ice bath to stop the cooking. Drain.

**Garlic:** Heat the olive oil in a large sauté pan. Add the garlic slices and cook over low heat, stirring occasionally, for 4 to 6 minutes, until golden brown. Remove the garlic with slotted spoon; set aside.

**Broccolini:** Add the cooked broccolini, chili oil and salt to the hot garlic oil. Cook over medium heat for 5 minutes, turning occasionally with tongs, until the stalks are tender but still al dente. Add the reserved garlic and serve immediately.

Serves 8.

**Leftovers:** Chop broccolini and stir into a pasta or risotto. Make Crostini or an open-faced sandwich by toasting bread and topping with broccolini and a shaving of cheese.

Recipe created by Parties That Cook® [www.PartiesThatCook.com](http://www.PartiesThatCook.com)

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