

GRILLED BROCCOLINI

I'm not a huge fan of broccoli, but somehow, these baby broccolis taste different to me—particularly when I grill them. This is a simple side dish that can be served as is, or with your favorite dip or salad dressing. Tzatziki or a red pepper puree would work great.

INGREDIENTS (serves 3-4)

$\frac{1}{4}$ cup sliced almonds

1 lb broccolini

Olive oil

Salt and pepper to taste

PREPARATION:

Place the almonds in a dry skillet and toast them, shaking the pan so that they flip over. You want them lightly browned and not burnt.

Rinse and dry the broccolini. Place on a baking sheet. Brush each spear all over with olive oil. Season with salt and pepper.

Heat your grill to 375 degrees. Place the broccolini spears directly on the grates over the heat. Grill until the spears start to char, about five minutes on each side.

Place on a platter and garnish with the toasted almonds.