✏ **Prep Time**   5 minutes

♨ **Cook Time**   10 minutes

🕐 **Total Time**   15 minutes

🍴 **Servings**   4 people

Ingredients

- 1 bunch broccolini
- 2 tbsp olive oil
- 2 sliced garlic cloves
- 1 dash lemon juice
- salt/pepper

Instructions

1. Wash and clean the broccolini thoroughly
2. Unlike regular broccoli, you want to keep the stems. Trim the ends and then simply slice the stalks lengthwise.
3. Meanwhile, bring a pot of water to a boil
4. Add the broccolini and cook for 1-2 minutes until they turn bright green
5. Remove from boiling water and set aside (run under cold water to stop cooking if you want)
6. Heat olive oil over medium heat in a frying pan and add in sliced garlic
7. Saute the garlic about 30 seconds stirring so they don't burn (if that happens start over!)
8. Once garlic is fragrant, add in the broccolini and stir so the broccolini is coated in the oil and heat them through for about 2 minutes
9. Sprinkle with the lemon juice and remove from heat.
10. You're ready to serve!

What to Serve Broccolini With?

Broccolini goes great with meats such as roasted chicken or even in pasta. Yes, pasta! I have a great recipe for pasta and broccoli which will still work with broccolini. So here you go… enjoy!