

# Broccoli Palermo

## Description

***Steamed broccoli sauteed in garlic infused olive oil.***

## Ingredients

- 2 head Broccoli cut into florets (6 cups)
- 1/4 cup extra virgin olive oil
- 3 cloves sliced garlic
- 1 pinch red pepper flakes
- 1/2 tsp sea salt

## Instructions

Steam broccoli until crisp/tender. Saute garlic for 1-2 minutes, do not allow garlic to burn. Add broccoli to hot oil/garlic mixture saute until broccoli is well coated in oil. Season with sea salt, serve.

## Summary

**Yield:** 3

**Source:** Adapted original recipe from Jaime Alba

**Prep Time:** 20 minutes

**Category:** Vegetables

**Cuisine:** Italian

**Tags:** Olive oil, garlic, Broccoli