

BROCCOLINI WITH GINGER AND LEMON

(from the Bewitching Kitchen)

2 small bunches of broccolini, preferably organic
2 tsp olive oil
red pepper flakes
1 tsp grated ginger
zest and juice of half a lemon
salt and pepper
splash of water (if needed)

Heat the olive oil in a large stainless steel skillet (that will hold the veggies without crowding), when smoking hot add the red pepper flakes, swirl for a couple of seconds and immediately add all the broccolini. Do not move them around, let them get a nice brown color at the bottom. Season with salt and pepper. After a couple of minutes, add the ginger and lemon zest, and shake the pan to move the broccolini and coat well all sides with the ginger, lemon zest, and oil.

Cover the pan, let it cook for 2-3 minutes more, then add the lemon juice – test the broccolini with a fork to see if it is done to your liking. If it isn't, and the pan is too dry, add a splash of water and cover the pan again, checking after a minute. Once it's cooked *al dente*, transfer to a serving dish and enjoy!