

What Katie ate...

BROCCOLI WITH GARLIC + PRESERVED LEMON

YOU WILL NEED

350g tender-stem broccoli
8 plump garlic cloves, peeled + super thinly sliced
1 preserved lemon cheek - see sauces section
1 long red chilli, deseeded, finely minced
Handful walnuts (or pecans) toasted + finely chopped
Good quality extra virgin olive oil
Maldon sea salt flakes
Freshly ground black pepper

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SERVES 2

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Preheat oven to 180° C/350° F.

Place broccoli on a baking tray.

Remove pith and flesh from preserved lemon cheek, discard. Finely dice the rind.

In a bowl combine, finely sliced garlic, diced lemon and chilli along with 2 tbsp olive oil. Pour over broccoli on tray and then season with crushed sea salt flakes and lots of freshly ground black pepper.

Roast in the oven for 20-25 mins and serve hot.