# Broccoli

## **Available**

All year round.

## Buy

Head should be dark green with compact buds.

### **Store**

In the vegetable bin in the fridge.

## **Prepare**



Whole head.



Separate the broccoli head into florets.



Chop into smaller florets.



Grate the stalks.

## Cook

#### Can be:



**Boiled** 



Stir-fried



Stalk salad



Pasta









## Roasted broccoli salad (serves 4)

## **Ingredients**

- 2 heads broccoli, cut into florets
- 4 cloves garlic, sliced
- 4 tablespoons oil
- 4 tablespoons lemon juice (2 lemons)
- 2 tablespoons lemon zest (2 lemons)
- Season with pepper

## **Method**



Heat oven to 200°C. In a large bowl mix all ingredients together.



Spread out evenly on a roasting dish. Roast in oven for 15 minutes.



Serve with grilled chicken, bread roll and salsa.

For more easy, fast and affordable food ideas visit healthykids.org.nz/eat/recipes, vegetables.co.nz or heartfoundation.org.nz/recipes

