

Roasted and Charred Broccoli with Peanuts

From *www.bonappetit.com*

1 bunch broccoli, ends trimmed, stems peeled
3 Tbsp olive oil
Kosher salt and freshly ground black pepper
2 Tbsp unseasoned rice vinegar
¼ cup unsalted, roasted peanuts, coarsely chopped
½ tsp sugar
2 Tbsp nutritional yeast, plus more

- Preheat oven to 450°.
- Slice broccoli stems on a diagonal ¼” thick. Transfer to a rimmed baking sheet, toss with oil, and season with kosher salt and pepper.
- Roast stems until browned around edges, 15–20 minutes. Add vinegar; toss to coat.
- Meanwhile, heat a dry medium skillet, preferably cast iron, over medium-high. Add florets. Season with kosher salt and pepper and cook, stirring often, until bright green and lightly charred in spots, about 5 minutes.
- Reduce heat to low; add peanuts and sugar. Cook, stirring, until nuts are golden brown.
- Stir in 2 Tbsp. nutritional yeast and season to taste.



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