



## Lemon Broccoli

Recipe from Weber's Way to Grill™ by Jamie Purviance



### INGREDIENTS

---

- 2½ teaspoons kosher salt, divided
- 1 pound / 445 grams broccoli florets, about 6 cups
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon finely grated lemon zest
- ⅓ cup / 35 grams shredded Parmigiano-Reggiano® cheese



### SPECIAL EQUIPMENT

---

perforated grill pan

### INSTRUCTIONS

---

- 01** Bring a large saucepan of water with 2 teaspoons salt to a boil over high heat on the stove. Add the broccoli and cook until bright green and crisp-tender, 3 to 5 minutes. Remove the broccoli from the saucepan and plunge into an ice bath to rapidly cool it. Drain again, discarding any ice cubes.
- 02** Prepare the grill for direct cooking over medium heat (350° to 450°F) and preheat the grill pan for about 10 minutes.
- 03** In a large bowl mix the broccoli, oil, lemon zest, and the remaining ½ teaspoon salt.

- 04 Spread the broccoli on the grill pan in a single layer. Grill over *direct medium heat*, with the lid closed, until warm and just beginning to brown, 4 to 6 minutes, turning occasionally.
- 05 Remove from the grill and top with the cheese. Serve warm.

Copyright © 2018 Weber, All Rights Reserved.