

## Ooni Garlic and Chili Broccolini



### *Ingredients*

Salt  
4 bunches broccolini  
1/4 cup extra-virgin olive oil  
4 garlic cloves, thinly sliced  
1 red chilli, deseeded and thinly sliced  
100g Greek style feta cheese, crumbled

### *Directions*

Step 1 – Bring a large pot of salted water to the boil. Trim the ends of the broccolini add to the water. Cook until bright green and just beginning to soften. Drain, reserving 1-2 tablespoons of the cooking water.

Step 2 – Preheat your Ooni pizza oven to 400°C (752°F). Add the olive oil to a large cast iron pan, and place in your oven to warm.

Step 3 – Once heated (being careful not to burn the oil), add the broccolini, garlic and half the red chilli and toss to combine. Return to the oven to cook for 2 minutes or until the broccolini begins to char. Turn the broccolini and rotate the pan if necessary to prevent burning.

Step 4 – Add the reserved cooking water, toss to combine and cook for a further 2 minutes.

Step 5 – Remove your pan from the oven, season with a little salt, the crumbled feta and the remaining chilli and then serve.

