



Lemon Garlic Broccoli Salad

So simple, refreshing and delicious, with a spicy, lemon garlic dressing. Great as a side dish for your summer cook out meals.

- 1 ½ lbs. fresh broccoli
- Water
- Salt
- 3 cloves garlic, minced
- 2 tablespoons fresh lemon juice
- 2 tablespoons rice vinegar
- Salt
- Pepper
- Red chili flakes
- ½ teaspoon Dijon mustard
- 1/3 cup olive oil
- Red chili flakes for garnish

Preparation steps:

Cut off the dry end of the broccoli

Cut the stems in quarters

Cut the broccoli crowns from the stem down, making sure the stems are even for even cooking

Boil a large pot of water with a pinch of salt.

Add the broccoli and boil for 5-6 minutes. Check stems to ensure they are still a little firm.

Add broccoli to bowl with cold water

Place broccoli, heads down, in a colander; drain for a half hour

Make the dressing

- In a bowl, add garlic, fresh lemon juice, rice vinegar, salt and pepper, red chili flakes, and Dijon mustard.
- Wisk the ingredients together
- Drizzle in olive oil. Wisk slowly at first, then faster

Place the well-drained broccoli in a bowl. Add the dressing and lightly toss.

Let sit for 5 minutes; toss a second time.

Serve immediately or cool in the refrigerator for a half hour to an hour before serving. Do not leave in refrigerator longer, as the broccoli will start to break down.

Arrange on a plate, stems outward. Garnish with red pepper flakes if desired.

Bonus Items

If you want to watch the video again, click [here](#).