

BROCCOLI AND GREEN OLIVE SALSA

By Jason Roberts

Serves 6

Ingredients:

2 lbs. Broccoli, trimmed and separated into flowerets
4 tbsp. Olive oil
4 cloves of Garlic sliced
14 Anchovy fillets
½ tsp. dried Chili flakes
½ cup Green Sicilian Olives, stones removed and roughly chopped
1 lemon
1 Cup baby Arugula
½ Cup Parmesan block

Instructions:

1. Blanch the broccoli in a large pot of boiling water for several minutes or until tender, drain well and set aside.
2. Heat the olive oil in a pan and gently fry the garlic till it takes on a little color, add in the anchovy filets and stir till dissolved, remove from heat and add the chili.
3. Place the broccoli, olives and a 1/3 of a cup of water to the pan, cover with a lid and simmer on low for around 12 – 15 minutes, the broccoli should be quite soft, add in a squeeze of lemon juice.
4. Toss through arugula, top with shaved Parmesan and serve.