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*by ewfood*

# Broccoli Crowns

## Ingredients

1lb.broccoli heads
1fl oz. extra-virgin olive oil
0.8oz.pitted Kalamata olives
1 clove garlic, finely chopped
½ tsp.salt
½ tsp. dried oregano
1 lemon
freshly ground black pepper
**Servings**
**4**
**Person**

## Preparation

1. In a pot bring about 2 inches of water to a boil over high heat
2. Meanwhile, trim and cut the broccoli into florets, when the water is boiling steam the broccoli in a steamer basket until it's just cooked
3. While the broccoli steams, heat the oil in a small saucepan over medium-low heat
4. Add the olives, garlic, salt, and dried oregano, cook until the garlic is lightly browned and remove from heat
5. Finely grate the zest from the lemon, set aside
6. Squeeze the juice from the lemon and add the juice to the oil, season with pepper
7. Spread the broccoli on a warmed serving platter. Reheat the dressing until it begins to bubble and then pour it over the broccoli. Sprinkle with the lemon zest and fresh oregano. Serve immediately.

## Cooks Note

Prep Time: 20 min; Cook Time: 12 min; Serves 4