

CAESAR ROASTED BROCCOLI SALAD

MILA MARTINICO



4 SERVINGS

5 MINUTES | 5 MINUTE PREP

INGREDIENTS

16 oz (2 heads) of chopped Fresh Broccoli	2 Egg Yolks
1 Cup of Olive Oil divided by 1/2 cups + 1 Tablespoon	2 Anchovy Filets
1 Tablespoon of Worcestershire Sauce	1 Lemon
1 Teaspoon of Smoked Paprika	1/2 cup of Pine Nuts
2 Teaspoons of Grey Poupon Mustard	3 cloves of Garlic crushed
1 Teaspoon of Salt	1 cup of Parmesan + more for garnish.
1 Teaspoon of Black Peppercorns	

DIRECTIONS

1. Preheat your oven to 400° F.
2. On a parchment-lined baking sheet, drizzle olive oil and spread a 1/2 cup of Parmesan.
3. In a large bowl, combine 2 heads of chopped Fresh Broccoli with 1/2 cup of Olive Oil, 1 teaspoon of Salt and 1 teaspoon of ground Black Pepper.
4. Nestle your broccoli into the pan.
5. Bake your Broccoli for 15-20 minutes.
6. In the meantime, put a skillet on low heat and add 1 Tablespoon of Olive Oil.
7. To your pan, add 1/2 cup of Pine Nuts, 1 Teaspoon of Smoked Paprika and stir regularly, coating the pine nuts in the olive oil.
8. Toast the pine nuts for about 10 minutes, or until browned.
9. Time to make the dressing! To a bowl add the zest and juice of one Lemon.
10. Add in 3 cloves of crushed Garlic, 2 Anchovy Filets, 2 teaspoon of Grey Poupon Mustard and 1 Tablespoon of Worcestershire Sauce.
11. In a small bowl, separate your eggs and add two egg yolks to your big bowl.
12. Chop up your Anchovy Filets with a spatula and stir.
13. Once combined, add in a half cup of Olive Oil and whisk until well combined. Add in 1/4 cup of Parmesan and a fresh ground black pepper. Combine.
14. Remove the Broccoli from the oven and toss in the main bowl with the dressing.
15. Plate your Broccoli, add more Lemon Zest, Parmesan and those toasted Pine Nuts.