



## ***From Our Kitchens***

### ***Broccoli Melts***

Yield: 8 small-medium open-faced melts

#### Ingredients

1 pound broccoli

2 tablespoons olive oil

3 cloves garlic, minced

A few pinches red pepper flakes, to taste

Finely grated zest, then juice, of 1/2 lemon (juice before zesting only if you enjoy being grumpy) Coarse salt, to taste

1/2 cup finely grated pecorino romano cheese

8 thin slices provolone

8 slices bread of your choice

1. Peel the broccoli stems with a vegetable peeler first so that they cook evenly, and cut the rest into large chunks.
2. Pour about 1-inch puddle of salted water into a large sauté pan and bring to a boil. Add broccoli and cover with a lid and boil/steam for 2 minutes. Drain well and pat dry on paper towels, wringing out as much extra liquid as possible. Chop into small (roughly 1/2-inch) bits.
3. Wipe sauté pan dry and heat over medium. Add olive oil and let it heat for a full minute. Add garlic and pepper flakes, cooking for 1 minute, or until the garlic is just beginning to turn golden. Add the broccoli and cook 1 to 2 minutes more, seasoning with salt. Transfer mixture to a bowl and add lemon zest, juice, pecorino and more salt and pepper flakes to taste.
4. Heat broiler. Arrange slices of bread on a tray and lightly toast on both sides. Scoop broccoli mixture onto each slice of bread, lay a slice of provolone over it and run under the broiler until cheese has melted and begun to blister. Eat.

*Adapted from smittenkitchen.com*