

# Charred Broccoli Salad



## Ingredients

- 2 to 3 small broccoli heads, 1.25-1.5 lbs.
- extra-virgin olive oil
- kosher salt
- freshly ground pepper
- 1 tablespoon vinegar, such as apple cider or white balsamic, plus more to taste
- 1 teaspoon honey or maple syrup, plus more to taste
- 5 to 6 Medjool dates, pitted and roughly chopped
- 1/2 cup salted almonds, roughly chopped
- 2 ounces aged or sharp cheddar, shaved with a vegetable peeler
- nice flaky sea salt, for finishing (optional)

## Instructions

- Trim ends from broccoli stalks, then cut heads away from stems. Peel stems and halve lengthwise. Cut broccoli heads in half through the crown (don't separate into florets).
- Heat a large skillet over medium-high heat. Add 2-3 teaspoons oil to pan. Place broccoli in skillet cut side down. Season all over with salt and pepper to taste. Cook undisturbed for about 5 minutes or until the undersides are well browned but broccoli is still crunchy — a cake tester should meet firm resistance when inserted into thickest part of stem.
- Turn heads over onto floret size for a minute, just to lightly brown rounded sides, then transfer to a cutting board.
- When cool enough to handle, cut broccoli heads and stems into 1/4-inch (or slightly larger) slices and transfer to a large serving bowl. Add the vinegar, 1 tablespoon olive oil and the honey. Season generously with sea salt. Toss. Taste. Adjust seasoning with more olive oil, vinegar, and salt to taste — I've consistently been adding at least another tablespoon each of oil and vinegar.
- Add the almonds and dates and toss again. Add the cheddar and toss one final time. Serve immediately or let stand for hours before serving. This salad gets even better as it sits — the dates, almonds, and cheddar soak up the dressing, while the broccoli remains firm (while also absorbing the flavors of the dressing).