

Eat The View

Recipes and Tips

Broccoli Salad

Broccoli

Vinegar

Olive oil

Salt

Olives (optional)

Trim off any hard ends from the broccoli stalks as well as any very coarse leaves. I steam the broccoli, but you can boil it for a few minutes until tender. Or roast it at 200C, putting the broccoli in a roasting tin large enough that it will fit in a single layer and add olive oil and seasoning. Roast for 15 minutes, turning the broccoli over halfway through. It should be tender and slightly charred.

I serve it with a simple oil and vinegar dressing, add it while the broccoli is still hot. And since I love them – I add olives, but that is a matter of choice.