Sauteed Broccolini, Barefoot Contessa

Yield:6 servings  
Ingredients  
1 bunch broccolini  
Kosher salt  
2 tablespoons unsalted butter  
1/2 lemon, zested  
1 teaspoon minced garlic  
1 tablespoon lemon juice  
1/4 teaspoon freshly ground black pepper

Directions  
Watch how to make this recipe.  
Blanch the broccolini in a large pot of boiling salted water for 2 minutes. Drain immediately and immerse in a bowl of ice water.  
Melt the butter in a large saute pan. Add the lemon zest and garlic and stir. Drain the broccolini and add it to the garlic mixture and heat for 2 minutes. Add the lemon juice, 1/2 teaspoon salt and the pepper, and toss well before serving.  
  
Read more at: http://www.foodnetwork.com/recipes/ina-garten/sauteed-broccolini-recipe.html?oc=linkback