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