

Broccoli with Walnut Sauce

From – *Madhur Jaffrey's World Vegetarian*

6 well packed cups broccoli florets
½ cup shelled walnuts
5 Tbsp olive oil
3 Tbsp lemon juice
salt
¼ cup vegetable stock

- Bring 4 quarts of water to a rolling boil over high heat.
- Add 2 Tbsp salt and stir.
- Add broccoli florets and let the water come to a boil again.
- Boil uncovered for 2 minutes. Drain.
- Bring 4 cups of water to a boil. Put in the walnuts and let them boil rapidly for 3 minutes. Drain.
- Combine the olive oil, lemon juice, ½ tsp salt, and stock in a blender.
- Crumble the walnuts and add them as well. Blend until you have a smooth paste.
- Pour sauce over the broccoli, toss gently, and serve immediately.



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