

Eat Happy Kitchen

Anna Vocino

BROCCOLINI FETA

(Serves 3-4)

- 2 tablespoons olive oil
- 1 leek, white and palest green part, cut into disks, then separated into rings
- 4 cups chopped broccolini (or regular broccoli)
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup crumbled feta cheese
- 1 tablespoon pine nuts

Heat olive oil on medium heat in a large, flat-bottomed nonstick sauté pan until hot and shimmering. Cook leeks until soft but not yet starting to brown, about 2-3 minutes. Add broccolini pieces and stir. Cover with lid and cook for 5 minutes. Remove lid, season with onion powder, garlic powder salt, and pepper, and stir again. Let cook 5-10 more minutes, or until broccolini is fork tender. Turn off burner, add crumbled feta pieces, cover and let melt for 5-10 minutes. Uncover and sprinkle on pine nuts, then serve.