

Creamy Roasted Broccoli

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	pounds	fresh broccoli - florets removed
1/4	cup	olive oil
2	teaspoons	orange zest
		juice from 1 orange
		salt and pepper
1 1/2	cups	heavy cream
2	large	garlic cloves - peeled and smashed

Preheat oven to 425.

Put 2/3 of the broccoli in a large bowl with the olive oil and orange juice; season with salt and pepper and toss well to coat. Transfer to a large rimmed baking sheet in 1 layer and roast until just tender with golden brown edges, about 15 minutes.

Meanwhile, pour cream into a medium heavy saucepan, add the remaining broccoli, garlic, and orange zest and bring to a gentle simmer over med-low heat. Cook until cream is reduced by half and broccoli is cooked through, about 10 minutes.

Blend cream and broccoli mixture until coarsely blended and a little chunky. Gently fold in roasted broccoli and adjust seasoning. Serve warm.