

Broccoli with Pine Nuts

4 servings

- Kosher salt
- 1 head broccoli (about 1 pound), washed, cut into florets, stems peeled and diced
- 3 tbsp unsalted butter
- 2 tbsp pine nuts
- 1 shallot, chopped
- 2 cloves garlic, minced
- Freshly ground black pepper
- Coarsely grated aged Parmesan, Asiago, or other grating cheese (optional)

Over high heat, bring a medium saucepan of water to a boil, and then salt it generously. Add the broccoli and boil, uncovered, until tender, about 2 minutes. Drain the broccoli and pat very dry with paper towels; chop coarsely.

Meanwhile, melt the butter in a large skillet over medium heat. Add the pine nuts and swirl the pan until the nuts are toasted, about 1 minute. Transfer the pine nuts with a slotted spoon to a small dish. Add the shallot, increase the heat to high, and cook until lightly browned, about 1 minute. Add the garlic and stir until fragrant, about 30 seconds. Add the broccoli and cook, tossing every so often with salt and pepper to taste - if you are garnishing with grated cheese, use less salt. Mound the broccoli on a platter and served as is or scatter the grated cheese on top, if desired.