



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Broccoli**

Brocc-omole!

Ingredients:

1 head broccoli, cut into florets
¼-½ cup olive oil
2 heads garlic
1 red pepper, seeded and diced
½ a red onion, diced
2 jalapenos, seeded and diced
1 small bunch cilantro, roughly chopped
1 lime, juiced
Salt to taste

Directions:

Preheat your oven to 350F. Line a sheet tray with parchment paper. Take the garlic heads apart being careful not to remove the peel. Place the garlic cloves (with the peel on) and red pepper on the sheet tray and bake for about 10-15 minutes. Once you begin to smell the aroma of garlic in your kitchen, it is ready to remove from the oven.

Allow the garlic and peppers to cool for a couple minutes. The garlic should be warm but cool enough to hold in your fingers. Placing a clove between your thumb and forefinger, pinch the end of the clove so that the garlic pops out of its peel. Repeat for each clove.

Place the broccoli and garlic in a food processor or blender. Sprinkle with salt. Pulse, adding olive oil slowly until you get a thick fluffy consistency. Taste, add more salt if needed. Place the broccoli mixture in a container if not using right away. Stir in the remaining ingredients.