



Epic Roasted Broccoli Steaks

Makes: 4 servings

Prep Time: 10 minutes Bake Time: 40 minutes

Total Time: 50 minutes

Ingredients

- 2 small-ish heads broccoli, 1.25-1.5 lbs total
- 6 tbsp extra-virgin olive oil, divided
- 2 tsp kosher salt, divided
- 2 cups cherry tomatoes (12 ounces)
- 1 red onion (9 ounces pre trimming)
- freshly cracked black pepper
- 3/4 cup (1.5 ounces) fresh bread crumbs, see (Chef's Notes)
- 2 tbsp unsalted butter
- 1/3 cup pitted Kalamata olives (see Chef's Notes)

Instructions

Preheat the oven to 475°F. Trim the end off each head of broccoli. Peel the stalks to remove the tough outer layer. Halve each head lengthwise through stalk. Transfer to a rimmed baking sheet. Toss with 3 tablespoons olive oil and 1 teaspoon kosher salt. Place the heads cut side down. Set aside.

In a 9-inch square baking dish or small sheet pan, toss the tomatoes and onion with 1 tablespoon olive oil and 1 teaspoon kosher salt. Season with pepper to taste.

Transfer both pans to the oven for 25-30 minutes. To test for doneness, lift up one of the broccoli heads — you want it to be nicely caramelized on its cut side. If it isn't brown, continue to roast until it is brown. The tomatoes should begin to collapse and start to lightly blister

in spots. Remove both pans from the oven. Flip the broccoli heads and return the pan to the oven for another 5 minutes.

Meanwhile, transfer the roasted tomatoes and onions along with 1/4 cup water to a high speed blender or food processor. If using a blender be sure to let the mixture cool briefly before puréeing, or be sure to start puréeing on low, with the small opening at the top removed and covered lightly with a tea towel to allow the hot air to escape. Purée until smooth. Add 2 tablespoons butter and purée again until smooth. Taste and adjust with salt, if necessary. Add water by the tablespoon to thin. Sauce should be pourable.

In a large skillet over medium heat, heat 2 tablespoons olive oil until it just begins to shimmer. Add the bread crumbs and a small pinch of salt. Toast, stirring often, until the crumbs are evenly golden, about 5 minutes. Add the olives and stir for another 15 seconds or so. Remove pan from heat.

To plate, pour sauce (you likely won't need all of it) over a serving platter, spreading with the back of a spoon. Top with the roasted broccoli halves. Spoon as many of the olive bread crumbs over top as you wish. Serve immediately passing more sauce and olive bread crumbs on the side.

Chef's Notes:

If you don't like olives, just omit them. The bread crumbs are delicious on their own.

For fresh bread crumbs, simply place a hunk of day- or days-old bread into the food processor. Blend until finely chopped. Transfer to a storage vessel. Freeze the crumbs for up to 3 months or transfer to the fridge for 2 to 3 days.

Recipe from Alexandra's Kitchen