



Roasted Broccoli Salad

Makes: 6 servings

Prep Time: 10 minutes Cook Time: 30 mins

Total Time: 40 minutes

- 2 bags of broccoli florets or 24 ounces of florets
- Olive oil
- Kosher salt
- 12 slices bacon, cut into small pieces
- 1-2 shallots, thinly sliced
- 4 ounces crumbled feta
- 3-4 thick slices sourdough, cut into cubes
- Zest of 2 lemons
- 2 tbsp lemon juice
- Kosher salt, pepper, olive oil to finish

Roast broccoli, bacon, and shallot:

Preheat oven to 425°F. Place broccoli on a large sheet pan. Drizzle broccoli with a little olive oil, and sprinkle with salt. Place bacon and shallots on a separate sheet pan. Roast everything for 20-30 minutes, until things are nice and browned. Transfer broccoli, bacon, and shallots to a bowl and toss with crumbled feta cheese.

Make sourdough croutons: Turn the oven temp down to 375 degrees. Drain off excess bacon fat from the bacon sheet pan after leaving approximately 2 tablespoons bacon fat, if needed, and then add sourdough to the bacon pan and toss to coat in the bacon fat. Add more olive oil or butter as needed to get the croutons evenly coated. Bake for 5-7 minutes until crispy and lightly browned.

Toss and serve:

Add sourdough croutons, lemon zest and lemon juice to bowl of broccoli. Add extra salt, pepper, and olive oil to taste. You can eat this hot or cold or room temp, and it will be so delicious all of the above ways.

Recipe from Pinch of Yum