

Lemon Garlic Broccoli



Contorni
Servings: 4

2 tbsp. **QCOM Lemon Olive Oil**
2 cups broccoli florets
2 cloves garlic, chopped

1/2 cup water
Salt and pepper to taste
Grated Parmesan

Heat Queen Creek Olive Mill Lemon Olive Oil in a saute pan at med-high heat. Add broccoli florets and garlic and saute for 2 minutes. Add water and cover for 2 minutes. Season with salt and pepper and serve with grated Parmesan.

Wine Pairing: Almond Champagne or a medium dry Rosé