

# Barbecued broccolini with tomatoes & feta



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Preparation 10 mins | Cooking 3 mins | Serves 4

*This is great side dish to serve at a barbecue or casual dinner.*

- ¼ cup extra virgin olive oil
- 2 tsp finely grated lemon rind
- 2 tbs lemon juice
- 2 garlic cloves, crushed
- ½ tsp dried chilli flakes
- 2 bunches broccolini
- 250g tomato medley or mini roma tomatoes, halved
- ½ cup roasted almonds, roughly chopped
- 75g feta cheese, crumbled
- Extra virgin olive oil and lemon wedges, to serve

**STEP 1** Combine 2 tbs oil, lemon rind, lemon juice, garlic and chilli flakes in a bowl. Brush broccolini with the garlic mixture.

**STEP 2** Preheat a barbecue plate or char-grill on medium-high heat. Barbecue or char-grill broccolini for 2-3 minutes, turning often, until slightly charred and just tender. Transfer to a serving platter.

**STEP 3** Sprinkle broccolini with tomatoes, almonds and feta. Drizzle with extra virgin olive oil and serve with lemon wedges.

### Good for you... **BROCCOLINI**

*An excellent source of vitamin C, one of the vitamins that contributes to the body's immune function. A good source of beta carotene, which the body converts to vitamin A. This vitamin is necessary for the structure and function of our skin and also for normal vision.*

