

# Garlic Butter Broccolini with Toasted Almonds



By [Ashley Alexander](#)

This garlic butter broccolini recipe is high on flavour and low on fuss. With just a handful of simple ingredients, you can create one of the most delicious side dishes. The key lies in cooking the broccolini to a vibrant green while still maintaining a satisfying crunch, avoiding any risk of overcooking. You can serve this side dish hot immediately after cooking, or transfer it to a serving bowl to enjoy at room temperature. It's the perfect accompaniment for BBQs or dinners where you're juggling multiple elements.

**SERVES** 4 | **PREP TIME** 10 minutes | **COOK TIME** 10 minutes | **TOTAL TIME** 20 minutes

## INGREDIENTS

- 2 tablespoons water
- 2 bunches broccolini, washed and woody ends removed (about 400-500g)
- 30g salted butter (I've used Westgold)
- 2 cloves fresh garlic, finely grated or crushed
- Zest of 1 lemon
- 1/4 cup toasted flaked almonds
- Freshly grated Parmesan cheese, to taste
- Sea salt, to taste
- Freshly cracked black pepper, to taste

## METHOD

1. In a large frypan over medium to high heat, add the water and broccolini. Cover with a lid and allow to steam for a few minutes until the broccolini is vibrant green and slightly tender.
2. Remove the lid and add the butter and garlic to the pan. Sauté over medium heat for 1-2 minutes until the garlic mellows and becomes aromatic.
3. Sprinkle a generous pinch of sea salt over the broccolini and stir to combine with the garlic and butter.
4. Remove the pan from the heat and add the lemon zest, toasted almonds, freshly grated Parmesan cheese and the flaked almonds. Stir gently to incorporate all the ingredients.
5. Taste the broccolini and adjust seasoning if needed, adding more salt and freshly cracked black pepper to taste.
6. Serve the broccolini immediately while hot, directly from the pan, or allow it to cool slightly and serve at room temperature as a flavourful salad-type side dish.

## NOTES

If broccolini is not available, you can substitute with regular broccoli florets. However, adjust the cooking time accordingly as regular broccoli may take slightly longer to cook.

This dish is versatile and can be served hot immediately from the pan as a side dish for dinner, or it can be allowed to cool slightly and served at room temperature as part of a salad spread for gatherings or picnics.

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stove or in the microwave before serving.



**Find the recipe and watch the video online:**

<https://www.gatherandfeast.com/garlic-butter-broccolini-toasted-almonds>

Let me know if you make the recipe! x **@gatherandfeast**