



Olive on Tap Broccoli Marinara

This is a great quick version of an Italian traditional side dish in our family all the way from Italy. You can use fresh tomatoes and basil. I opt for the quick method as I'm sure parents of small ones can appreciate. Kids really love this dish too. Buon Appetito!

INGREDIENTS: 2 tablespoons **Olive on Tap Tuscany Olive Oil**
1 (14.5 ounce) can diced tomatoes with balsamic vinegar, basil and olive oil
1 pound broccoli florets * 2 cloves garlic, chopped * salt and pepper to taste
Zest of one lemon

Heat olive oil in a large skillet over medium heat. Add garlic, and cook for a few minutes, stirring constantly. Pour in the tomatoes with their juices, and simmer until the liquid has reduced by about 1/2. Place the broccoli on top of the tomatoes, and season with a little salt and pepper. Cover, and simmer over low heat for 10 minutes, or until the broccoli is tender. Do not over cook the broccoli, it should be a vibrant green. Pour into a serving dish, and toss to blend with the sauce before serving.