
Roasted Broccoli Salad with Blue Cheese & Bacon

Total time: 30 min Yield: 4 servings

Ingredients

8 oz bacon (diced, small)
2 Tbsp extra virgin olive oil
1 head broccoli (trimmed, large florets)
2 Tbsp garlic (sliced)
1 tsp crushed red pepper
1 Tbsp fresh rosemary (minced)
salt
pepper
4 oz creamy blue cheese, gorgonzola, cambozola or maytag blue
1/2 cup toasted walnuts
1/2 cup reduced balsamic vinegar

Prep Time: 15 min Cooking Time: 15 min Total Time: 30 min

Instructions

In a large nonstick frying pan, cook the bacon until crispy, rendering out all of the fat. Remove the bacon bits and drain on paper towels, reserving the bacon fat in the pan.

In the same frying pan, combine the olive oil and bacon fat; add the broccoli and toss until well coated. Add the sliced garlic, crushed red pepper and rosemary; season to taste with salt and black pepper.

Place the broccoli mixture onto a parchment-lined baking sheet and roast at 400°F, until al dente, about 7 to 10 minutes.

Remove the broccoli from the oven and transfer to a smaller ovenproof baking dish or skillet. Top with crumbled blue cheese and bacon. Then place back into the 400°F oven for another 5 minutes until cheese melts.

Garnish with toasted walnuts and drizzle with balsamic reduction. Serve while hot and enjoy with your favorite beer.

Recipe brought to you by:

Chef Lee Anne Wong

Source:

https://youtu.be/c4c_k7Yk8fc
