

Green veggies with olive oil and lemon

From the garden: broccolini, broad beans, snow peas, lemon, garlic

Equipment: Measuring cups and spoons Frying pan Wooden spoon Kitchen knife Chopping board colander Small bowl Tea towel	Ingredients: 2 cups (500g) broccolini, broad beans, snow peas 1 tablespoon olive oil 4 cloves garlic, thinly sliced 1 teaspoon salt 1/3 cup water ½ lemon, juiced
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What to do:

1. Rinse the vegetables under cold water and sit in colander.
2. Heat the oil in a large frying pan over medium-high heat (7). Add the vegetables and sauté until they are bright green and some of the stems and tips of the florets are lightly charred, 5 to 7 minutes.
3. Add the garlic, salt. Continue to sauté until the garlic is fragrant, about 30 seconds. Add the water, cover, and cook until the Broccolini is vibrant green and crisp-tender, 1 to 2 minutes. Add lemon juice. Serve immediately.