



Easy Broccoli with Feta Cheese

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Ingredients

2 large heads broccoli about 1 1/2 pounds

2-3 green onions

- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 3 tablespoons feta cheese

Instructions

1. Chop the broccoli into florets and thinly slice the green onion.
2. In a 10-inch skillet over medium heat, heat the olive oil with the broccoli florets and sauté for 5 minutes, stirring occasionally. Add the green onions and season with the salt and pepper. Cook for 2-3 minutes more, until the broccoli is crisp-tender and browned in spots.
3. Add the feta, season with more salt and pepper to taste and serve.