


## Broccoli and Beans with Roasted Macadamias

**Serves:** 4

**Prep time:** 15 minutes

**Cook time:** 10 minutes

 2 serves per portion

### Ingredients

200g green beans, trimmed

2 small or 1 large head of broccoli, cut into bite-sized pieces

2 tablespoons olive oil

½ cup roasted macadamias, roughly chopped (plus extra to serve, if desired)

2 cloves garlic, peeled and finely sliced

2 shallots, finely sliced

2 tablespoons lemon juice

### Method

FILL a large saucepan with water and bring to the boil.

ADD beans and broccoli and blanch for 3-4 minutes, until green and just tender.

HEAT olive oil in large frypan over medium heat.

ADD macadamias, garlic and shallots. Sauté for 1 – 2 minutes.

ADD broccoli, beans and lemon juice to the frypan, and toss to combine.

SERVE warm with a sprinkle of extra macadamias, if desired.



Everyday Food

*Recipe courtesy of Country Kitchens team*