

SLOW COOKER LEMON BROCCOLI

(adapted from crockpot365)

The Cooks Next Door

2 lbs. broccoli florets
1 c. slivered almonds
4 cloves garlic, peeled and sliced
2 Tb. olive oil
2 lemons, juiced
1 tsp. lemon zest
1 tsp. kosher salt
1/2 teaspoon pepper

Use a 4 quart crockpot for best results. Wash and trim broccoli, and add to crockpot. Peel garlic, and add with salt and pepper. Add almonds. Squeeze lemon juice evenly over the top and add lemon zest. Toss with wooden spoons.

Cover and cook on high for 2 hours or on low for about 4. This is finished when broccoli has reached desired tenderness.