

Lemon Crumb-Topped Broccoli Recipe

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Ready in just 10 minutes, this unique side dish tops microwaved broccoli florets with a crunchy sprinkling of toasted and crumbled crackers, lemon zest, butter and salt.

Active Time: 3 minutes

Total Time: 10 minutes

Recipe Ingredients

- 2 bags (12 oz each) microwave-in-bag broccoli florets
- 3 Tbsp butter
- 16 Ritz crackers, coarsely crumbled
- 2 tsp grated lemon zest
- 1/2 tsp salt

Recipe Preparation

1. Microwave broccoli as package directs. Transfer to serving dish.
2. Melt butter in a large nonstick skillet. Pour about half over broccoli; toss.
3. Add crackers to skillet; cook 2 minutes over medium-high heat, stirring often, until lightly toasted. Remove from heat; stir in lemon zest and salt. Sprinkle over broccoli.

Plan Ahead: You can crush crackers up to 2 days ahead. Store airtight at room temperature.



Photo: Caren Alpert

Nutrition Facts

Yield 8 servings
Servings 8

Amount Per Serving

Calories 96

Total Fat 6g

Saturated Fat 3g

Cholesterol 12mg

Sodium 269mg

Total Carbohydrates 9g

Dietary Fiber 3g

Protein 3g