

Toasted Panko Broccoli Bake

Recipe By Rivky Kleiman



Cooking and Prep:  35
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Serves:  6

Contains: 

Preference: Parve

Easy to prepare, gourmet results.

Difficulty: Medium

Occasion: Shabbat, Shavuot

Diet: Vegetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (11)

Main ingredients

- 1 (16-oz) (454-g) or (24-oz) (680-g) bag frozen broccoli
- 2 tablespoons extra-virgin olive oil, flavored with basil and garlic (I use [Zeta](#) brand)
- 1/2 tablespoon [Haddar Kosher Salt](#)
- 1/2 teaspoon black pepper
- 1 tablespoon lemon juice

Toasted Panko Crumb Topping

- 2 tablespoons margarine
 - 1/2 small onion, diced finely
 - 1 clove garlic, crushed or 1 cube **Gefen Frozen Garlic**
 - 1/2 cup **Gefen Panko Crumbs**
 - 1/8 teaspoon dried basil
 - 1 tablespoon lemon juice
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Start Cooking

Bake the Broccoli

1. Preheat oven to 425 degrees Fahrenheit (220 degrees Celsius).
2. Place broccoli in a strainer and rinse under running water. Transfer to a 9x13-inch baking pan. Drizzle with flavored olive oil, kosher salt, pepper, and lemon juice. Toss to coat. Bake for 20 minutes, turning once.
3. While broccoli is baking, prepare the crumbs: Melt margarine in a small frying pan over medium heat. Sauté the onions until they are almost translucent, around 10 minutes.
4. Add the crushed garlic and continue to sauté an additional five minutes. The mixture will become a light golden.
5. Add in panko crumbs and toss until crumbs are golden. Stir in basil until well mixed. Pour in lemon juice and mix well. Remove from heat.
6. Sprinkle prepared crumbs over the broccoli bake. Toss until well coated.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.