



## Broccoli Bread Pudding

- *Barbara Linder*

- 1 tablespoon olive oil
- 2 garlic cloves, thinly sliced
- 1/2 teaspoon crushed red pepper flakes
- 1 medium bunch broccoli, cut into 1/2-inch pieces
- 2 teaspoons salt
- 1/2 teaspoon black pepper
- 6 large eggs
- 1 1/2 cups skim milk
- approximately 8 cups day old baguette, cut into 1 inch pieces
- 1/4 cup plus 2 tablespoons finely grated Parmesan
- 2 ounces goat cheese
- 6 slices prosciutto
- cooking spray

Preheat oven to 350°. Heat oil in a large skillet over medium heat. Add garlic and red pepper flakes. Stir until garlic is softened, about 30 seconds. Add broccoli. Cook 2 minutes; let cool slightly.

Meanwhile, whisk eggs, milk, 2 teaspoons salt, and 1/2 teaspoons pepper in a large bowl. Add broccoli mixture, bread, 2 ounces goat cheese and 1/4 cup Parmesan; toss to combine.

Spray a 1-1/2-qt. baking dish with non-stick spray. Transfer to mixture to dish. Top with prosciutto and remaining 2 tablespoons Parmesan.

Bake pudding until puffy, golden brown, and set in the center, 45-55 minutes.

## Broccoli Salad

- *Barbara Linder*

- 1 bunch broccoli, cut in to small florets
- 2 slices bacons, cooked crisp and crumbled
- ¼ cup thinly sliced shallot
- ½ cup dried cranberries
- ½ cup plain Greek yogurt
- 2 tablespoons cider vinegar
- 2 tablespoons sugar or sugar substitute

Combine yogurt, vinegar and sugar to make dressing. Set aside

Combine broccoli, bacon, shallot, and cranberries in a large bowl.

Pour dressing over broccoli mixture and stir to coat.

Cover and refrigerate.

## Roasted Broccoli with Pinenuts

- *Barbara Linder*

- 1 large head broccoli, cut into long spears
- 2 tablespoons olive oil
- ½ cup pinenuts
- ½ t salt
- ¼ t pepper

Preheat oven to 425°F

Toss broccoli with olive oil, salt and pepper in a large bowl. Spread on a non-stick baking sheet.

Roast 10 minutes. Add pinenuts. Continue roasting an additional 7-10 minutes until the ends are brown and the stalks are tender.