



# THE WEDNESDAY CHEF

## **Roasted Broccoli and Scallions with Thai-Style Vinaigrette**

*Serves 4 as a side dish*

### **For the broccoli and scallions:**

1 ½ pounds/680 grams broccoli (about 2 good-sized crowns and their stems), cut into florets  
8 scallions, cut into 2-inch pieces  
3 to 4 tablespoons olive oil  
Salt and pepper

### **For the vinaigrette:**

¼ cup freshly squeezed lime juice (from 1 to 2 limes)  
1 scallion, finely chopped  
1 ½ teaspoons light brown sugar  
1 small fresh red chile, minced, or ½ teaspoon red-pepper flakes, plus more to taste  
2 tablespoons fish sauce  
1 tablespoon finely chopped cilantro  
1 tablespoon finely chopped mint

1. Heat the oven to 425°F/220°C. Place the broccoli and scallions in a large roasting or sheet pan and drizzle with the olive oil. Season well with salt and pepper and toss. Roast until crisp and browned, about 15 to 20 minutes, tossing halfway through to ensure even cooking.

2. While the vegetables roast, make the vinaigrette: In a small bowl, whisk all the ingredients until the brown sugar is dissolved. Taste and adjust seasoning if needed.

3. Place the broccoli and scallions in a serving bowl and toss with the vinaigrette. Serve immediately or at room temperature.