

## Garlic Gochgaru Broccolini

Here's a simple, yet scrumptious, way to prepare broccolini from IG's [@tifflovestofu](#).

### Ingredients:

- 1 bunch of broccolini
- 3-4 tbsp olive oil
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp gochugaru (other kinds of red pepper work as well)
- 3 garlic cloves, minced
- 1/4 lemon

### Instructions:

Wash broccolini in a bowl of water to clean away any residual dirt. Pat dry with a paper towel or clean kitchen towel.

Prep the broccolini by slicing the stalks into bite-sized pieces or slice it down the middle to quicken the cooking time. Mince garlic and slice the lemon into quarters.

In a pan, heat up the olive oil. Add the broccolini to the pan and cook for about 5 minutes, mixing it up every minute. Add garlic, more olive oil, a pinch of salt, gochugaru, and black pepper. Cook for about 2 more minutes or until it is lightly charred and displays a deep green color.

Transfer to a plate and add the juice of a lemon. Serve immediately and enjoy!

Store any leftovers in an airtight container in the refrigerator. Enjoy within 1-2 days.

Head over to [tifflovestofu.com](https://tifflovestofu.com) for lots more great recipes!