

Garlic Buttered Broccoli w/ Peppers, Onions and Olives

Disney's Contemporary Resort

Chef Mickey's



Ingredients

- 4, 4-ounce servings of fresh broccoli
- ½ thinly sliced red onion
- ½ thinly sliced red bell pepper
- 10 Nicoise olives, pit removed and quartered
- ½ stick unsalted butter
- 1 tsp chopped fresh garlic

Directions

1. Cook broccoli to desired doneness in boiling water, shock with ice and water to stop the cooking process.
2. Melt butter in pre-heated sauté pan and add onion, peppers, olives and garlic.
3. Toss in broccoli and season to taste.

