



Broccoli and Scallions With Thai-Style Vinaigrette

By Colu Henry

Time

20 minutes

Rating

4 ★★★★★ (588)

Roasting gives broccoli an incredible texture and crunch, and it softens and sweetens the bite of the scallions. This is paired with a highly addictive vinaigrette that is a play on the classic Thai dipping sauce prik nam pla. If you’re lucky enough to find yourself with leftovers, spoon it over roast fish, chicken or even plain white rice.

INGREDIENTS	PREPARATION
<div><div>Yield: 4 servings</div><div><div>For the Broccoli and Scallions</div><div>1½ pounds broccoli (about 3 good-sized crowns and their stems), cut into florets</div><div>4 scallions, cut into 2-inch pieces</div><div>4 tablespoons olive oil</div><div>Kosher salt and black pepper</div></div><div><div>For the Vinaigrette</div><div>¼ cup freshly squeezed lime juice (from 1 to 2 limes)</div><div>1 scallion, finely chopped</div><div>1½ teaspoons light brown sugar</div><div>½ teaspoon red-pepper flakes, plus more to taste</div><div>2 tablespoons fish sauce</div><div>1 tablespoon finely chopped cilantro</div><div>1 tablespoon finely chopped mint</div></div></div>	<div><div>Step 1</div><div>Heat the oven to 425 degrees. In a large bowl, toss the broccoli and scallions with the olive oil. Season well with salt and pepper and toss again. Spread the mixture evenly onto a large sheet pan and roast until crisp and golden, about 15 to 20 minutes, tossing halfway through to ensure even cooking.</div></div> <div><div>Step 2</div><div>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.</div></div> <div><div>Step 3</div><div>Place the broccoli and scallions in a bowl and toss with the vinaigrette. Serve right away or the vegetables will become soggy.</div></div>

Private Notes

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