

Big Green Egg Roasted Broccoli Salad

Recipe courtesy of Liz Burrell, Culinary Events Manager

Ingredients

1 head of broccoli, broken into bit size pieces
½ yellow onion, diced
1 tbsp minced garlic
1 cup crumbled bacon
3 tbsp olive oil
1 tsp salt
1 tsp pepper

Dressing Ingredients

1 cup mayonnaise
1 tbsp red wine vinegar
1 cup blue cheese crumbles
½ tsp ground black pepper
½ tsp Kosher salt (or to taste)

Method

Set the EGG for indirect cooking with the convEGGtor at 400°F/204°C.

Toss broccoli in the olive oil and season with salt and pepper. Roast the broccoli for 25-30 minutes or until tender in the Big Green Egg Cast Iron Skillet.

While the broccoli is cooking, make the blue cheese dressing. Mix all ingredients together until smooth.

Remove the broccoli from the skillet and place in a bowl to cool. Add bacon to the skillet and cook for 5 minutes, until slightly crispy. While the bacon is cooking, add onion to the skillet and cook for 3 minutes. Remove the skillet from the EGG and add garlic to the pan, stirring to mix. Mix bacon mixture and broccoli together.

Once broccoli is at room temperature, stir the dressing into the salad. Cover and let cool for 4 hours.

Serve and enjoy!

