

Buttered Garlic Panko Broccoli

This was so simple and delicious. It was a great side to go with the [Lemon Garlic Tilapia](#) and they both were cooked in the same amount of time. My husband and I really liked this. My silly children aren't huge fans of broccoli and did not have a clue what they were missing. Partially steaming and then broiling for just a few minutes really brought out the flavor of the broccoli. I think I might even prefer this to my usual roasting method for broccoli.

Buttered Garlic Panko Broccoli

3 cups of broccoli florets

3 tablespoons Panko crumbs

2 tablespoons freshly grated Parmesan

1 tablespoon butter

2 cloves garlic, minced

Place the broccoli in the microwave in a covered dish with a little bit of water. Cook on high until the broccoli is tender, but still crisp. This takes approximately 5-6 minutes. Drain.

In a small dish, melt the butter and add the remaining ingredients. Spread the broccoli on a foil lined broiler safe tray and then sprinkle with the Panko topping. Broil for 4-5 minutes or until lightly browned. Enjoy!