



COOKS ON MAIN

*for the everyday chef*

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### Grilled Broccolini with Kale, Pecan Pesto & Quick-Pickled Celery

#### **QUICK-PICKLED CELERY:**

3 small stalks of celery  
juice of 1 small lemon  
sprinkling of kosher salt

#### **SALAD:**

1 bunch broccolini, grilled  
1 bunch Tuscan Kale, sliced and massaged

#### **PESTO:**

juice of 2 small lemons  
1/2 cup fresh basil leaves  
1/2 cup fresh parsley leaves  
1/2 cup fresh cilantro leaves  
3 cloves garlic  
1 tbsp hot sauce  
1/2 tsp cumin  
1/2 tsp cayenne pepper  
1/4 cup olive oil  
1/2 cup toasted pecan pieces  
1/2 cup grated Parmigiano-Reggiano

#### **DIRECTIONS:**

1. Prepare the quick-pickled celery. Slice the celery finely, then mix with the juice of one small lime and a 1/4 tsp of kosher salt. Let set for at least 15 minutes.
2. Prepare the pesto. Using a small food processor, blend together basil, flat-leafed parsley, cilantro, garlic, lemon juice and olive oil. Pulse until combined, then pulse in grated cheese and toasted pecans. If mixture seems to thick, add a bit more olive oil or water to thin.
3. Massage the kale. Wash the kale and trim the leaves from the stalks. Slice the leaves finely, and then massage with kosher salt and olive oil.
4. Grill broccolini. Grill the broccolini either on an outdoor grill or inside grill pan over medium-high heat for 4-6 minutes or until slightly charred but still crisp tender. Chop into smaller bite-sized pieces or leave whole.
4. Mix salad together. Add the grilled broccolini to the massaged kale and stir in pesto. Toss until well-coated. Serve with a garnish of quick-pickled celery, shavings of Parmigiano-Reggiano and toasted pecan pieces.