

BROCCOLI

Two heads of fresh broccoli with green leaves are positioned on the right side of the image. They are set against a dark, textured background that resembles stone or slate. The broccoli heads are vibrant green and appear to have some water droplets on them.

How to store:

Place in a breathable bag and store in the crisper drawer of the fridge for 3-5 days or blanch and freeze for later.

How to prepare:

Broccoli can be eaten raw, steamed, sauteed, roasted, or grilled.

Use it up:

Make a broccoli soup, slaw, or pesto!

Find in your spring and fall CSA share!