

Parmesan Broccoli

2 tablespoons olive oil

2 tablespoons chopped garlic

2 teaspoons grated lemon rinds

4 cups fresh broccoli florets

1/2 cup water

1/2 cup grated parmesan cheese

In a large skillet, heat oil on high. Add garlic and lemon peel. Stir for 30 seconds. Add broccoli and toss to coat. Add water and cover. Cook for 5 minutes until broccoli is crisptender. Add cheese and toss to coat. Add salt and pepper to taste. Makes 8 servings.

Nutrition information per serving: 67 calories, 3 grams protein, 5 grams fat, 2 grams carbohydrate, 105 mg sodium.

