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Broccoli With Caramelized Onions and Pine Nuts

Prep Time: 10 mins

Cook Time: 23 mins

Total Time: 33 mins

Ingredients

- 3 tablespoon nuts, pine nuts, or chopped slivered almonds
- 2 teaspoon oil, olive, extra virgin
- 1 cup(s) onion(s), chopped, (about 1 medium)
- 1/4 teaspoon salt, or to taste
- 4 cup(s) broccoli florets
- 2 teaspoon vinegar, balsamic
- pepper, black ground, to taste

Preparation

1. Toast pine nuts (or almonds) in a medium dry skillet over medium-low heat, stirring constantly, until lightly browned and fragrant, 2 to 3 minutes. Transfer to a small bowl to cool.
2. Add oil to the pan and heat over medium heat. Add onion and salt; cook, stirring occasionally, adjusting heat as necessary, until soft and golden brown, 15 to 20 minutes.
3. Meanwhile, steam broccoli until just tender, 4 to 6 minutes. Transfer to a large bowl. Add the nuts, onion, vinegar and pepper; toss to coat. Serve immediately.

