

Broccoli Rice with Pesto, Pine Nuts, and Parmesan

3 tbs. EVOO

4 cups riced broccoli (approximately)

2 heaping tbs. green pesto

2 tbs. pine nuts, plus more for garnish

1/4 cup Parmesan, shredded or grated, plus more for garnish

In a medium skillet or Dutch oven, heat the olive oil to shimmering over medium-high heat. Add in the riced broccoli and cook for 4 minutes, until softened, stirring occasionally. Add in the pesto, pine nuts, and Parmesan. Stir to combine and cook an additional 5 minutes, stirring occasionally. Garnish with more pine nuts and Parmesan.



<https://pineapplehouserules.com/>