

Charred Broccoli with Parmesan Ricotta and Spicy Chili Oil

If you think broccoli can't be exciting-this dish will change your mind.



OVEN
425°F

TIME
20 min

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INGREDIENTS

For the Charred Broccoli:

1 lb (450 g) broccoli florets ?

2 tbsp olive oil

$\frac{1}{2}$ tsp smoked paprika

Salt and pepper, to taste

For the Parmesan Ricotta Base:

1 cup ricotta cheese

$\frac{1}{3}$ cup grated Parmesan cheese ?

1 clove garlic, minced

1 tbsp lemon juice ?

For the Chili Oil:

3 tbsp olive oil

$\frac{1}{2}$ tsp red chili flakes ?

Garnish:

2 tbsp crushed pistachios

Zest of 1 lemon ?

DIRECTIONS

1. Char the Broccoli: Preheat your oven to 425°F (220°C) or heat a grill pan over high heat.
2. Toss broccoli florets with olive oil, smoked paprika, salt, and pepper. Roast on a baking sheet for 20 minutes, flipping once, or grill for 3-4 minutes per side until charred and tender.
3. Prepare the Parmesan Ricotta Base: In a bowl, mix together:
4. Ricotta cheese
5. Parmesan cheese
6. Minced garlic
7. Lemon juice
8. Stir until smooth and creamy. Spread evenly on a serving platter or shallow bowl.
9. Make the Chili Oil: In a small pan, warm olive oil over low heat. Add chili flakes and smoked paprika. Simmer gently for 1-2 minutes, then remove from heat and let cool slightly.
10. Assemble the Dish: Layer the charred broccoli on top of the ricotta-Parmesan spread. Drizzle generously with chili oil.
11. Garnish and Serve: Sprinkle with crushed pistachios and lemon zest. Serve immediately while the broccoli is warm and the ricotta is cool.

TIPS FOR SUCCESS

Don't skip the high heat: You want caramelized edges for maximum flavor.

Use whole milk ricotta for the creamiest texture.

Adjust chili flakes to your spice preference.

Add a drizzle of honey for a sweet contrast, if you like a touch of sweet heat.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/charred-broccoli-with-parmesan-ricotta-and-spicy-chili-oil/>