



Please note: Food images are representative only and not the actual cooked recipes.

## Greek Broccoli Gratin

**SERVES 4 • PREP: 15 MINUTES • COOK: 20 MINUTES**

### INGREDIENTS

- 450g broccoli florets
- 1 small pepper (diced)
- 6-8 pitted Kalamata olives
- 120ml mayonnaise
- 100ml greek yogurt
- 150g feta cheese
- 2 tbsp fresh dill (chopped)
- 2 tbsp fresh parsley (chopped)
- 1 tsp lemon zest
- 2 tsp olive oil
- 60g panko breadcrumbs

### METHOD

1. Preheat oven to fan 180°C/360°F.
2. Bring a small amount of water in a pan to boil and add broccoli florets, cover and leave over medium heat to steam for 4 mins.
3. Combine mayonnaise, yogurt, feta, half the dill, parsley, lemon zest and olives in bowl and mix.
4. Add cooked broccoli to the mixture in a shallow baking dish.
5. Mix breadcrumbs, olive oil and remaining dill and sprinkle over mix.
6. Bake in oven for 15–20 mins until golden brown  
– serve immediately.



*Bon Appétit!*