



# BROCCOLI & CHICKPEA PARMESAN

RECIPE FROM MARTHASTEWART.COM | SERVES 4

Cauliflower could work as a sub in this recipe. True Parmigiano-Reggiano can be pretty expensive. There are parm style cheeses from Wisconsin that are much more affordable. Other hard Italian style cheeses, like pecorino romano are cheaper and will work. While it adds some extra salty flavor, you can also skip it and add just little extra mozzarella.

- 1 head broccoli (12 oz), trimmed
- ¼ cup extra-virgin olive oil
- Kosher salt and freshly ground pepper
- ½ cup panko breadcrumbs
- ½ cup finely grated Parmigiano-Reggiano (2 ounces)
- ¼ teaspoon garlic powder
- ¼ teaspoon dried thyme
- ¼ teaspoon dried oregano
- 1 ½ cup marinara sauce
- 3 oz low-moisture mozzarella, thinly sliced
- 1 can (15.5 oz) chickpeas, drained and rinsed

Preheat oven to 450°F, with a large cast-iron or other ovenproof skillet on middle rack. Quarter broccoli lengthwise; cut larger pieces in half again (also lengthwise) to create long florets. Remove skillet from oven; swirl in 2 tablespoons oil. Add broccoli and turn to coat, then arrange so a flat side of each piece faces down; season with salt and pepper. Roast 15 minutes.

Stir together panko, Parmigiano, remaining oil, garlic, thyme, and oregano; season. Transfer broccoli to a plate. Add marinara to skillet; top with mozzarella and chickpeas. Return broccoli to skillet, browned-sides up. Sprinkle evenly with panko mixture. Roast until panko is golden, mozzarella is melted, and sauce is bubbling, about 10 minutes. Remove from oven; let stand 10 minutes. Serve.

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