

Grilled Mustard Broccoli
from epicurious.com

2 small heads of broccoli (about 1 1/2 pounds)

Kosher salt

1/2 cup plain whole-milk Greek yogurt

1 tablespoon mustard oil or olive oil

1 tablespoon whole grain mustard

1 1/2 teaspoons Kashmiri chili powder or paprika

1 teaspoon chaat masala

1 teaspoon ground cumin

1 teaspoon ground turmeric

Vegetable oil (for grill)

Trim broccoli stems, peel and slice lengthwise into 1/4"-thick planks. Break up heads into large florets.

Cook florets and stems in a large pot of boiling salted water until bright green but still a little crisp. Drain, and cool in ice water. Drain and pat dry.

Mix yogurt, mustard oil, and spices in a bowl. Add broccoli and toss to coat; season with salt.

Prepare a grill for medium-high heat; oil grate. Grill broccoli, turning occasionally, until charred in spots, 5–7 minutes. Serve