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## Broccoli And Feta Brownies

7 oz broccoli florets  
1 tsp oil  
4 scallions, (diced)  
3 tbs fresh dill, (chopped)  
1<sup>1</sup>/<sub>4</sub> cup flour  
1 tsp baking powder  
1 tsp salt  
1 cup milk  
2 eggs, (lightly beaten)  
1/4 cup olive oil  
4 oz feta cheese, (large crumbles)  
4 oz mozzarella cheese  
3 tbs grated pecorinio cheese

**1** Preheat your oven to 375°F. Lightly spray a medium sized baking dish with olive oil. My dish was 10<sup>1</sup>/<sub>2</sub> x 7<sup>1</sup>/<sub>2</sub>" in size.

**2** In a pot, bring some water to a boil. Add in your broccoli florets and 1 tsp salt. Return to a boil and after 1 minute remove the broccoli to a paper towel lined plate to dry. Give them a 5 second rough chop. Drain the same pot of its water and wipe clean. Heat the 1 tsp olive oil and saute your scallions for 1 minute on medium high heat. Remove from pot and set aside.

**3** In a large bowl, whisk together the flour, baking powder, salt. Add in the milk, eggs and 1/4 cup olive oil and mix. Batter should be somewhat thick. If batter is runny, add more flour, 1 tablespoon at a time, until it thickens a bit. Lastly, fold in the feta, mozzarella, broccoli, scallions and dill. Transfer mixture to your baking dish and spread out evenly with a rubber spatula. Sprinkle the top with the grated pecorino and spray with olive oil. Bake for 45-50 minutes or until top is golden brown. Allow to cool 10 minutes in the pan and then slice and serve.