

Roasted Garlic Scapes

Garlic scapes are the flower stalk that grows up out of the head of garlic. Embellished with curlicue stems and a bud top, they are milder and more subtle than the garlic itself, and a treat that is only available during a short period in early summer.

They can be added to stir fries, made into pesto, but perhaps our favorite way to prepare them is the simplest: roasted with a little olive oil, salt and pepper!



Ingredients

As many garlic scapes as you can get your hands on
Olive oil
Salt
Pepper

Directions

Preheat oven to 425° fahrenheit.

Rinse the garlic scapes thoroughly, dry and chop into 3-4 inch lengths. Place in a bowl or ziploc bag along with enough olive oil to coat, as well as salt and pepper.

Toss until thoroughly coated and scatter on a large baking sheet. Place on top shelf of preheated oven and roast for roughly 25 minutes, tossing occasionally with tongs to ensure even roasting. The scapes are ready when brown spots appear and the ends become crispy.

These can be served as a side dish with roast chicken, steak, lamb or used as filling for omelets, or frittatas. Consider chopping them more finely and layering them into a vegetarian lasagna, or using them as the topping for a pizza. And so forth!

