Grilled Broccoli with Pistachios and Citrus Vinaigrette

3/4 cup salted pistachios, finely chopped

6 Tablespoons olive oil

1 teaspoon grated lemon zest

2 Tablespoons lemon juice

1 teaspoon grated orange zest

2 Tablespoons orange juice

1/2 teaspoon salt

1/2 teaspoon pepper

1 1/2 pound broccoli, cut into 1 1/2" spears

1/2 cup fresh mint, sliced thin

Toast pistachios in 1 T. oil 1-2 minutes until lightly browned. Cool.

Whisk together 3 T. oil, lemon zest and juice, orange zest and juice. salt and pepper.  Add pistachio oil mixture.

Toss broccoli with 2 T. oil and salt and pepper to taste.

Cook on a hot grill 7-10 minutes or until lightly charred on each side.

Add broccoli to a bowl with vinaigrette while still warm.

Transfer to a platter.  Drizzle with any dressing remaining in bowl.  Sprinkle with mint and serve.