

Di Cicco Broccoli



Brassica oleracea 'Di Cicco' (50-60 days from transplant)

- **Use:** Hardy annual Heirloom. It is a vigorous, light-green plant of 1890 Italian origin. It produces a 3"- 4" bluish-green central head with many medium-sized side shoots for a prolonged harvest. Though not uniform at maturity, this variety is the best tasting. This is a great choice for spring or fall planting. Broccoli is rich in vitamins A, C, and K, as well as potassium, phosphorus, and iron.
- **Exposure/Soil:** Plant in full sun. Prefers moist, but not wet soils.
- **Growth:** Space plants 12-14 inches apart in the row, and space rows three feet apart. The heads average 8" across. Packman isn't playing around -- you'll get enormous yields of giant 8-inch heads from these vigorous plants, plus plenty of smaller heads from robust side-shoot production!
- **Hardiness:** A cool-weather crop, it can be grown in spring and fall everywhere, and even in winter in mild-weather areas. We recommend using a frost cloth to protect from hard freezes.
- **Foliage:** Not typically eaten.
- **Flower:** Small to medium-sized sprouting broccoli type with long, slender, light green stems. They form a central head, or dome, and several offshoots forming smaller heads. The central stems and rounded, bluish green florets grow up to 10 centimeters long and smaller side-shoots grow up to 7 centimeters long. Offers a sweet, earthy flavor. The tender stems and baby kale-like leaves are also edible and have a similar flavor.

Roast or grill, using a grill basket for the thin stems and florets. Pair with Asian flavors in stir-fry or sauté alone or with other vegetables for side dishes. Use in soups or purees. It freezes well and can be fresh or blanched prior. Store unwashed broccoli in the refrigerator for up to a week.