

Gingered Broccoli

From – *Moosewood Restaurant Low-Fat Favorites*

1 head broccoli
1 Tbsp grated fresh ginger root
2 garlic cloves, sliced
¼ cup rice vinegar
1 Tbsp hoisin sauce or sugar
2 Tbsp soy sauce

- Slice off and discard the tough base of the broccoli stems and cut the broccoli into spears.
- Combine the ginger, garlic, vinegar, hoisin sauce or sugar, and soy sauce in a saucepan.
- Bring to a boil and then ease in the broccoli.
- Steam the broccoli for 5 to 7 minutes, until tender but still brightly colored.
- Serve immediately with some of the sauce spooned over it.



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