Sesame-Soy Broccoli (Serves 2)
Recipe from For the Love of Cooking

Ingredients:
2 cups of fresh broccoli florets
1 Tbsp. sugar
1 Tbsp. olive oil
1 Tbsp soy sauce
2 tsp. rice wine vinegar
2 tsp. toasted sesame seeds

Directions:
1. Place the broccoli florets into a steamer; place the steamer into a saucepan filled with 1 inch of water. Steam the broccoli for 5 minutes, or until crisp tender.
2. Meanwhile, combine the sugar, olive oil, soy sauce, and rice vinegar together in a small saucepan over medium heat. Cook while whisking until the sugar has dissolved. Place the steamed broccoli into the saucepan and gently stir until the broccoli is evenly coated. Sprinkle the sesame seeds on top.

www.melissalikestoeat.com