



BROCCOLI WITH TAHINI

Makes 4 servings.

Nutritious, easy and readily available all year broccoli is a nice accompaniment to poultry, meat or fish.

INGREDIENTS

- 2 medium bunches broccoli, about 1½ pounds

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- 3 tablespoons extra-virgin olive oil
- 1–2 tablespoons tahini
- 2 tablespoons lime juice
- 1 teaspoon maple syrup
- 1 teaspoon Kosher salt
- Freshly ground black pepper
- ¼ cup roasted, unsalted cashews, coarsely chopped

PREPARATION

1. Combine the dressing ingredients in a medium bowl.
2. Cut the florets into small pieces, peel and cut the stems thinly. Rinse.
3. Steam the broccoli for about 3-minutes or until al dente, firm to the bite.
4. Add the broccoli to the dressing and combine well. Season to taste with salt and pepper.