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Chinese style broccoli

INGREDIENTS

1 head of organic broccoli
1/4 cup natural peanut butter
1 tablespoon rice vinegar
1 tablespoon soy sauce
1 tablespoon honey
1/8 teaspoon toasted sesame oil
1 tablespoon hot water to thin sauce
Small handful of peanuts to garnish (optional)
Chopped scallions to garnish (optional)

PREPARATION

- 1 Preheat oven to 400 degrees. Toss broccoli in olive oil and salt and pepper to taste. Lay in a baking dish and cook for about 20 mins in the oven until lightly brown and cooked through. Use a fork to test.
- 2 Whisk together rice vinegar, peanut butter, soy sauce, sesame oil and honey in a bowl. Take broccoli out of the oven and toss with peanut sauce. Put back in the oven and cook for another 10 mins.
- 3 Garnish with peanuts and scallions and serve!

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