Marinated Broccoli
From – *The Cleaner Plate Club*

1 head broccoli – cut into florets
1 Tbsp sesame oil
1 garlic clove – minced
1 Tbsp soy sauce
2 Tbsp honey
1 Tbsp rice wine vinegar
1 tsp lemon juice
1 tsp grated lemon zest
1 tsp sesame seeds
1 Tbsp chopped fresh cilantro – optional
pinch crushed red pepper flakes-optional

• Steam the broccoli for 5 minutes, plunge into cold water to stop the cooking, drain and set aside.
• Heat the oil in a small saucepan over medium-high heat.
• Add the garlic and saute for 2 minutes.
• Stir in the soy sauce, honey, vinegar, lemon juice, and lemon zest, then remove from heat.
• Pour the sauce over the broccoli and toss to combine.
• Cover and refrigerate for at least 2 hours.
• Garnish with sesame seeds and optional cilantro and pepper flakes.