

Broccoli with Garlic Butter and Cashews

Serves 4

- 675 g fresh broccoli, cut into bite size pieces
- 75 g butter
- 1 T brown sugar
- 3 T soy sauce
- 2 tsp white vinegar
- ¼ tsp ground black pepper
- 2 cloves garlic, minced
- 50 g chopped salted cashews



1. Place the **broccoli** into a large pot with about **2.5-cm of water** in the bottom. Bring to a boil, and **cook for 7 minutes**, or until tender but still crisp. Drain, and arrange broccoli on a serving platter.
2. While the broccoli is cooking, melt the **butter** in a small skillet over medium heat.
3. Mix in the **brown sugar, soy sauce, vinegar, pepper** and **garlic**.
4. Bring to a boil, then remove from the heat.
5. Mix in the **cashews**, and pour the sauce over the broccoli. Serve immediately.