Ingredients:

- 2–3 cups of broccoli florets, cut into small pieces
- 1 1/2 Tablespoons olive oil
- 1 teaspoon lemon juice
- 1 garlic clove
- salt and pepper to taste

Directions:

1. Place broccoli florets in a colander over a pot of boiling water. Let steam until florets turn bright green and stems are very soft.
2. Combine pressed or minced garlic, olive oil, and lemon juice in a bowl.
3. Add steamed broccoli to bowl and toss in dressing. Add salt and pepper to taste.
Tips:

Cut broccoli florets into pieces no larger than ½ inch to prevent choking.

Steam florets until stems are very soft to prevent young children from choking.