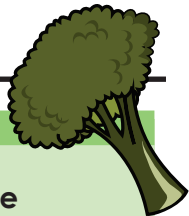


Side of Steamed Broccoli



Ingredients:

- 2–3 cups of broccoli florets, cut into small pieces
- 1 ½ 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.



Side of Steamed Broccoli *continued*



Tips:

Cut broccoli florets into pieces no larger than $\frac{1}{2}$ inch to prevent choking.

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