



Hot & Sweet Broccoli

A new twist on a nutritious side dish

You Will Need:

1 Tablespoon each Garlic & Hot Pepper Infused Olive Oils	½ teaspoon crushed red pepper
½ Tablespoon Tangerine Infused Olive Oil	½ Cup orange juice
1 teaspoon ground ginger	1 lb fresh broccoli florets
1/8 teaspoon Chinese Five Spice Powder (optional)	Salt & pepper to taste

Instructions:

In a small saucepan whisk together the orange juice and dried spices. Bring just to a boil; reduce heat & simmer for about 4 minutes, until reduced by half. Steam the broccoli for just 4- 5 minutes until hot & bright green.* While broccoli is steaming, transfer the reduced sauce to a large heat-proof bowl and whisk in the infused Olive Oils. Toss in the broccoli immediately after steaming. Transfer to warmed casserole dish; serve immediately.

*It is preferable to use a covered bamboo/metal vegetable steamer that sits over boiling water; you may need to adjust cooking times if you use a different method

Recipe inspired by *Broccoli with Orange-Chile Oil* on FoodandWine.com

Visit The Olive Oil Factory at 197 Huntingdon Ave in Waterbury, CT or go to GreatOil.com! Phone: 475-235-2481