

PAN-STEAMED BROCCOLI WITH MISO VINAIGRETTE

(adapted from [Ellie Krueger](#))

1 large head of broccoli florets (1½ pounds)

1/2 cup water

salt to taste

1 tablespoon white miso

1 tablespoon olive oil

2 tablespoons lemon juice

1 tsp honey

grated fresh ginger, to taste

sesame seeds to garnish

Place the broccoli florets more or less in a single layer inside a saucepan. Add ½ cup water, sprinkle salt all over. Cover and cook over a high heat for 3 minutes. Reduce the heat to medium and cook for an additional 3 minutes. Do not remove the lid during cooking. When the broccoli is done, it will be cooked to crisp-tender. If you prefer it a bit softer, remove it from the heat and allow it to sit, covered, for another minute or two.

While the broccoli is cooking, make the dressing whisking all ingredients (from miso to ginger) vigorously until smooth.

Using a slotted spoon, transfer the broccoli to a serving bowl, toss gently with the dressing, and garnish with sesame seeds. Adjust seasoning if needed.