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# Simply Seasonal

## Asian Broccoli w/Peanut Sauce

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## Asian Broccoli w/Peanut Sauce

### For Salad:

- \*1 large head broccoli, cut into small florets, stem peeled and chopped
- \*1 cup shelled cooked edamame
- \*1/2 cup sliced green onions
- 1/2 cup peanuts
- 1 batch Peanut Sauce
- Sesame seeds, for garnish

### For Peanut Sauce:

- 1 1" piece ginger, peeled
- \*1 small garlic clove
- 1/2 cup creamy peanut butter
- 2 Tbsp tamari
- 1 Tbsp fresh lime juice
- 1 tsp light brown sugar
- 1/4 tsp chili flakes
- 1/3 cup water

\*can be found locally

### Directions

1. Add broccoli to large pot of boiling water and boil for 30 seconds. Use a strainer to transfer to a bowl of ice water, to halt the cooking process. Drain.
2. Add remaining ingredients to broccoli and toss until combined.
3. Dress with Peanut Sauce, garnish with sesame seeds and serve.