

sesame-broccoli salad

Servings : 8

Amount	Measure	Ingredient - Preparation Method
3/4	teaspoon	salt
1	cup	extra virgin olive oil
2	tablespoons	white wine vinegar
1	tablespoon	dark sesame oil
1	teaspoon	dijon mustard
1/4	teaspoon	freshly ground black pepper
2	large	bunches broccoli (3 pounds)
1	tablespoon	sesame seeds - toasted

Bring a large pot of water to a boil; add salt. In a small bowl, whisk olive oil, vinegar, sesame oil, mustard, salt and pepper; pack vinaigrette into 8 small airtight containers.

Cut off broccoli stems about 1 inch below the florets. Cut florets into flowerettes by slicing through stem and pulling florettes apart. You should have 8-9 cups.

Fill a large bowl with ice and water; set aside. Add broccoli to boiling water; stir for one minute. Drain then plunge into ice bath. When cool, drain well; toss with sesame seeds. Pack into containers with a small container of vinaigrette.