

Spicy Broccoli with Garlic

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1 1/2	pounds	broccoli
4 1/2	tablespoons	olive oil
1	clove	garlic - minced
1/4	teaspoon	salt
1/8	teaspoon	crushed red pepper
1 1/2	teaspoons	vinegar
3/4	cup	water

Peel and slice thick stems from broccoli; separate florets.

In a skillet, bring water to a simmer over medium-low heat. Add stems and florets; cook, covered, until bright green, 4 minutes.

Stir in olive oil, minced garlic, salt, and crushed red pepper. Cook 4 minutes.

Tuen off heat; stir in vinegar.