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Broccoli with Black Bean-Garlic Sauce

Prep Time: 5 mins

Cook Time: 10 mins

Total Time: 15 mins

Ingredients

- 1 teaspoon sesame seeds
- 1/2 cup(s) water, divided
- 1 teaspoon vinegar, rice wine, or white-wine vinegar
- 1 teaspoon cornstarch
- 2 teaspoon black bean garlic sauce
- 2 teaspoon oil, canola
- 1 clove(s) garlic, minced
- 4 cup(s) broccoli florets



Preparation

1. Toast sesame seeds in a small dry skillet over medium-low heat, stirring constantly, until lightly browned and fragrant, 2 to 3 minutes. Transfer to a bowl to cool.
2. Mix 1/4 cup water, vinegar and cornstarch in a small bowl. Add black bean sauce and stir until smooth.
2. Heat oil in a large nonstick skillet or stir-fry pan over medium-high heat. Add garlic and stir-fry until fragrant, about 30 seconds. Add broccoli and stir to coat.
3. Add the remaining 1/4 cup water; cover and steam just until the broccoli is tender-crisp, 1 to 3 minutes.
4. Push broccoli to the sides and pour the sauce mixture in the center. Stir until the sauce begins to thicken, about 1 minute. Stir in the broccoli to coat. Serve immediately, sprinkled with the sesame seeds.