

Fresh Broccoli with Peanut Dressing

A flavor-packed salad.



INGREDIENTS:

1/2 cup creamy peanut butter
4 tbsp rice vinegar
1 tbsp soy sauce
1 tsp sugar
1 tsp sesame oil
1 1/2" piece of ginger finely grated
Salt to taste
2 small heads of broccoli
2 small cucumbers, thinly sliced
1 daikon or other radish, peeled and thinly sliced
3 tbsp olive oil
2 tbsp dried cherries
cilantro sprigs for serving (optional)

DIRECTIONS:

1. In a medium bowl whisk together peanut butter, vinegar, soy sauce, sugar, oil, ginger and 2 tablespoons of water until smooth. Add salt to taste.
2. Slice broccoli stems into florets. Cut up larger florets into bite-sized pieces.
3. Peel the stems and slice thinly.
4. Combine the sliced stems and bite-sized florets, cucumbers, and daikon into a large bowl.
5. Add oil and vinegar and toss to coat.
6. Spread the peanut dressing onto your serving tray, plate or bowl.
7. Lay broccoli mixture on top of peanut dressing.
8. Top with cilantro and cherries, if using.

Source: bonappetit.com



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