



richard sandoval
R E S T A U R A N T S

CHINESE BROCCOLI

2 lbs broccoli, cut to 1 inch lengths

1T ginger, minced

1T garlic, minced

2T oyster sauce (store bought)

2T lemon juice

2T olive oil

TT Salt and Pepper

1. Blanch broccoli in boiling water until tender (about 30 seconds), remove and cool in an ice bath. When cooled, remove the broccoli from the ice bath and reserve.
2. Lightly sauté ginger and garlic with olive oil, until cooked through
3. Turn the heat up to medium high and add broccoli. Saute until broccoli is warmed through.
4. Finish with oyster sauce, lemon juice and season with salt and pepper.