Simple Steamed Broccoli

Cook Time: 15 Minutes

Serves: 4-6

Ingredients:

- $1\frac{1}{2}$ $1\frac{3}{4}$ pounds broccoli crowns, cut into $1\frac{1}{2}$ " florets
- · Salt, to taste



Directions:

- Fill a large pot with about an inch of water and bring to a rolling boil. Place the broccoli florets in a steamer basket or metal strainer inside the pot.
- Cover with a tight-fitting lid, reduce the heat to low and simmer for 8-10 minutes, or until the broccoli is bright green and tender.
- Add salt to taste.





