

Steamed Broccoli

Ingredients:

- 1 head of broccoli
- Salt
- Water

Instructions:

- Cut the broccoli head into small florets.
- Rinse the florets under cold water and drain well.
- Add 2-3 inches of water to a pot and bring it to a boil.
- Add the broccoli florets and a pinch of salt to the pot.
- Cover the pot and steam the broccoli for 3-4 minutes, or until it is tender yet crisp.
- Remove the pot from the heat and drain the water.
- Serve the steamed broccoli immediately as a side dish.