

PAN-STEAMED BROCCOLI WITH ORANGE AND CILANTRO

(adapted from Ellie Krueger)

1 large head of broccoli florets (1½ pounds)
zest and juice of half an orange
2 teaspoons lemon juice
¼ cup cilantro leaves, minced
1 ½ tablespoons olive oil
¼ teaspoon salt
¼ teaspoon freshly ground black pepper

Place the broccoli florets more or less in a single layer inside a saucepan. Add ½ cup water, cover and cook over a high heat for 3 minutes. Reduce the heat to medium and cook for an additional 3 minutes. Do not remove the lid during cooking. When the broccoli is done, it will be cooked to crisp-tender. If you prefer it a bit softer, remove it from the heat and allow it to sit, covered, for another minute or two.

While the broccoli is cooking, zest the orange into a large bowl. Juice half the orange into the bowl, add the lemon juice. Add the cilantro to the bowl along with the olive oil, salt and pepper. Whisk to combine.

Using a slotted spoon, transfer the broccoli to the bowl with the orange mixture and toss gently. Adjust seasoning with salt and pepper, if needed.