

## **Pan Steamed Broccoli with Garlic & Olives**

2 servings

1 head broccoli about 1 to 1 ½ lbs

1/3 cup water

Pinch of sea salt

1 clove garlic finely minced

4 Tb Kalamata olives sliced

2 Tb extra virgin olive oil (optional for added flavor)

Cut the florets into 1" pieces. Peel the stalk and cut in half crosswise and then into 1/8" sticks lengthwise.

Heat a medium saucepan add water, salt and broccoli stems.

Bring to a boil

Add the broccoli florets.

Cover, raise heat to medium and cook for 3-5 minutes until crisp tender.

Remove from the heat.

Add garlic and olives. Stir to combine.

Drizzle with 2 Tb extra virgin olive oil

Serve immediately