

MAPLE GINGER BROCCOLINI

They will think you are a gourmet Chef!



INGREDIENTS

- 2 bunches of broccolini (about 1/2 lb.)
- 1 Tbsp minced garlic
- 1 Tbsp minced ginger
- 2 Tbsp toasted sesame oil
- 1/4 cup soy sauce or liquid aminos
- 2 Tbsp Lakanto maple flavored syrup (monk fruit sweetener)
- 1/4 cup sliced almonds

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PREPARATION

- Boil a pot of water with steamer basket.
- While water is boiling, in a small sauce pan sauté garlic and ginger on medium low heat, until golden.
- Add in soy sauce and maple flavored syrup. Let simmer.
- Once water has boiled steam broccolini for around 5 minutes or until tender.
- Strain broccoli, place in side dish and drizzle with maple syrup mixture.
- Garnish with sliced almonds.

Recipe adapted from www.myvega.com

