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## **Sesame Broccoli**

Here's a simple side dish with an Asian twist.

2 Tbs. soy sauce  
2 Tbs. rice vinegar  
2 Tbs. sesame oil  
2 Tbs. agave nectar  
salt and pepper to taste  
2 bunches broccoli, trimmed and cut into small florets  
¼ cup sesame seeds

In a large bowl, whisk together soy sauce, rice vinegar, sesame oil, agave nectar, and salt and pepper; set aside. Steam broccoli florets until just tender; set aside to cool. In a large skillet, toast sesame seeds.

Add broccoli florets to bowl with dressing; stir to combine. Let sit at room temperature until ready to serve (up to 2 hours). Sprinkle with toasted sesame seeds right before serving.