

## **Broccoli saute**



Recipe credit

University of Minnesota Extension Department of Family, Health and Wellbeing staff

## **About this recipe**

Serves

4

Serving size

1/4 of prepared recipe

Time to make

15 minutes preparation; 5 minutes cook time

Special criteria

[Vegetarian recipes](#)

# Ingredients

- 3 cups broccoli
- 1 medium bell pepper
- 1 tablespoon olive or canola oil
- 2 tablespoons sesame seeds

# Directions

1. Wash broccoli and cut into 1-inch pieces.
2. Wash pepper and slice into 1/4 inch wide slices.
3. Heat oil over medium heat. Add broccoli and saute for 2 minutes.
4. Add sesame seeds and continue to saute for another minute.
5. Add pepper slices and saute for 1 more minute, keeping them crisp.

# Tips and variations

- This dish is great served hot or cold.
- Add two varieties of bell peppers for a more colorful dish!
- If you have leftover cooked meat, chop it and add it to the pan at the same time as the sesame seeds. Serve with brown rice.
- Add leftover broccoli saute to salads, wraps, pizza, or scrambled eggs.
- This is a great dish to make with your kids. It might even get them to eat their vegetables!

# Nutritional info

Calories

59

Total fat

6 g

Saturated fat

0.8 g

Cholesterol

0 mg

Sodium

25 mg

Total carbohydrates

7 g

Dietary fiber

3 g

Protein

3 g

Total sugar

2 g

## **View other recipe categories**

- [Beverages](#)
- [Breads](#)
- [Breakfast](#)
- [Main dishes](#)
- [Salads](#)
- [Seasonings and salsa](#)
- [Side dishes](#)
- [Snacks and sweets](#)
- [Soups](#)