

# Asian Stir Fried Broccoli

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## **Ingredients**

1/2 cup chicken or vegetable broth  
4 teaspoons soy sauce  
1 tablespoon hoisin sauce  
2 teaspoons sesame oil  
2 teaspoons cornstarch  
2 teaspoons olive oil  
4-5 cups broccoli florets (2-3 stalks)  
2 cloves garlic, minced

## **Directions**

In a small bowl, whisk together the broth, soy sauce, hoisin sauce, sesame oil and cornstarch until combined.

In a large nonstick skillet, heat the olive oil over medium heat. Add the broccoli and stir fry for 4-5 minutes until it is bright green and tender crisp. If you like it more well cooked, continue cooking for a couple more minutes. Add the garlic and continue stir frying for another minute or so. Pour the sauce over top of the broccoli and stir well to coat the broccoli with the sauce. Simmer for a minute or two until the sauce is heated through. Serve immediately.