



Broccoli with Streaky Oyster Sauce and Golden Shallots

NIBBLEDISH CONTRIBUTOR

Ingredients

- Broccoli - oyster sauce - shallots sliced thinly

Instructions

1. Slice shallots thinly and fry till golden brown, resulting in tiny crispy shallots, Note: do not over-fry them as when "burnt", they are as bitter-tasting as "burnt" garlic). 2. Blanch broccoli in boiling water, or steam them till tender, then drizzle with oyster sauce and sprinkle with fried shallots.