Broccoli with tabacso orange sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

1 head of broccoli, cut into florets juice squezed out of 1 orange 2 spoons of soy sauce 1 teaspoon of tabasco 2 cloves of garlic, minced 4 spoons of water 1 teaspoon of potato starch sesame seeds

Instructions

1. Steam broccoli.
2. In separate pot warm up orange juice with soy sauce, tabasco, garlic. In separate dish mix water with potato starch and add to sauce, mix till thickens.
3. When broccoli is cooked, pour with spicy sauce and sprinkle with sesame seeds.