



## Broccoli with tabacso orange sauce

NIBBLEDISH CONTRIBUTOR

### Ingredients

1 head of broccoli, cut into florets juice squeezed 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.