Sesame broccoli salad

About 15 minutes · Serves 2



Ingredients

- 300 g broccoli, cut into small florets
- 1½ tbsp Tian Fu sesame paste
- 1 tsp soy sauce; 1 tbsp rice vinegar; 2 tbsp warm water
- 1 tsp sesame seeds, optional

Method

1. Steam the broccoli for 4–5 minutes until tender but still green. Drain and let cool slightly.
2. Mix sesame paste with warm water, soy sauce and vinegar until smooth.
3. Toss the broccoli with the dressing or drizzle it over. Finish with sesame seeds if using.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Sesame paste

270g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.