

# Broccoli with tahini dressing

A great addition to any meat, fish or vegetarian main courses

## Ingredients

Tenderstem or purple-sprouting broccoli  
Salt and black pepper  
40g tahini  
1 tbsp. olive oil  
1 tbsp. water  
1 tsp honey  
2 tsp lemon juice  
1 small garlic clove, peeled and crushed  
2 tsp white sesame seeds (toasted – optional)



## Method

1. Trim any big leaves off the broccoli and cut off the woody base of the stems. Steamed for 4-5 minutes until al dente (still crunchy), drain and leave to dry.
2. Meanwhile, mix the lemon juice, water, oil, honey and tahini paste together. You will need to use a fork or a whisk
3. Add the garlic to the paste and continue to stir well
4. Pour the dressing over the broccoli, sprinkle with sesame seeds and season with salt and pepper