

## Cumin Cured Broccoli

Makes about 4 servings

3 cups bite-sized broccoli florets  
1/4 cup olive oil  
2 cloves garlic finely chopped  
1.5 t cumin  
2 t sesame oil  
1 t red pepper flakes  
2 t cider vinegar  
1/4 t salt



Mix vinegar and salt in a large bowl. Add broccoli and toss to combine. In a small pan, heat olive oil until hot, but not smoking. Add garlic and cumin and cook until fragrant, about 1 minute. Stir in sesame oil and pepper flakes. Pour mixture over broccoli and toss well. Let sit for at least 1 hour at room temperature, and up to 48. Adjust seasonings (it may need more salt) and serve.

Nutrition information per serving (~2/3 cup): 110 calories, 11 fat (1.5g saturated fat), 1g protein, 160mg sodium, 2g dietary fiber. Excellent source of vitamin A and vitamin C.

Adapted from a recipe by Melissa Clark of the New York Times

