

# Rush Hour Recipe



## Printable 4x6 Recipe Card

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### Broccoli with Garlic Butter and Cashews

#### Ingredients

- 1 1/2 pounds fresh broccoli, cut into bite size pieces
- 1/3 cup butter
- 1 tablespoon brown sugar
- 3 tablespoons soy sauce
- 2 teaspoons white vinegar
- 1/4 teaspoon ground black pepper
- 2 cloves garlic, minced
- 1/3 cup chopped salted cashews

#### Cooking Directions

Place the broccoli into a large pot with about 1 inch of water in the bottom. Bring to a boil, and cook for 7 minutes, or until tender but still crisp. Drain, and arrange broccoli on a serving platter.

While the broccoli is cooking, melt the butter in a small skillet over medium heat. Mix in the brown sugar, soy sauce, vinegar, pepper and garlic. Bring to a boil, then remove from the heat.

Mix in the cashews, and pour the sauce over the broccoli. Serve immediately.



Serves 4

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