

Chinese Broccoli with Oyster Sauce

Chinese · Side Dish · Easy · 10 min total · Serves 4

Crisp-tender gai lan (Chinese broccoli) drizzled with savory oyster sauce. Easy and vibrant.

Ingredients

- 1 lb Chinese broccoli (gai lan) (trimmed)
- 2 tbsp oyster sauce
- 1 tsp soy sauce
- 1 tsp sesame oil
- 2 cloves garlic (minced)
- 1 tsp ginger (minced)
- 1 tbsp oil

Method

1. Blanch gai lan in boiling salted water 2 min. Drain.
2. Heat oil, sauté garlic and ginger 30 sec.
3. Add oyster sauce, soy, sesame oil. Stir.
4. Pour sauce over broccoli, serve.

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