

## Broccoli with Jalapeno and Garlic

4 cups of 1-inch broccoli florets (about 1 pound)

2 teaspoons olive oil

2 medium garlic cloves, thinly sliced

1 medium fresh jalapeño, halved lengthwise, seeds and ribs discarded, thinly sliced

1/8 teaspoon ground cumin

2 teaspoons fresh lime juice

1/8 teaspoon salt

Steam broccoli until tender-crisp. In a medium skillet, heat the oil over medium-high heat, swirling to coat the bottom. Cook the garlic and jalapeño for 3 minutes, or until the garlic is lightly browned and the jalapeño begins to soften, stirring frequently. Stir the cumin into the garlic mixture. Cook for 1 minute, stirring constantly. Stir in the broccoli, lime juice, and salt.