

Broccoli with Orange Browned Butter

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Servings: 4

Start to Finish Time: 15 minutes

1 package (12 oz) frozen Steamfresh broccoli cuts

2 tablespoons butter

1 teaspoon orange peel, grated

1/4 teaspoon salt

dash ground nutmeg

Cook the broccoli according to the package directions.

Cook the butter over medium heat in a heavy saucepan for 3 to 4 minutes or until golden brown.

Stir in the orange peel, salt and nutmeg.

Drain the broccoli.

Add to the saucepan and toss to coat.

Per Serving (excluding unknown items): 51 Calories; 6g Fat (98.5% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 192mg Sodium. Exchanges: 0 Fruit; 1 Fat.