Broccoli with Poppy Seed Butter and Parmesan Cheese

Description

Steamed broccoli is topped with a lightly seasoned butter and fresh Parmesan cheese.



Summary

Yield: 4
Prep Time: 20 minutes
Category: Vegetables
Cuisine: American

Ingredients

- 2 cup fresh broccoli florets chopped
- 1/4 cup melted unsalted butter
- 1 tsp poppy seeds
- 1/8 tsp paprika
- 1/8 tsp salt
- 1/4 tsp pepper
- 1/3 cup grated parmesan cheese

Instructions

Place broccoli in a steamer over 1 inch of boiling water, and cover.

Cook until tender but still firm, about 6 minutes; drain.

Meanwhile, stir together the melted butter, poppy seeds, paprika, salt, and pepper.

Toss the broccoli with the butter sauce.

Sprinkle with Parmesan cheese to serve.