

Broccoli Salad With Garlic and Sesame

By Melissa Clark

YIELD 6 to 8 servings

TIME 10 minutes, plus marinating

INGREDIENTS

1 ½ teaspoons red wine vinegar

1 teaspoon kosher salt, more to taste

2 heads broccoli, 1 pound each, cut into bite-size florets

¾ cup extra virgin olive oil

4 fat garlic cloves, minced

2 teaspoons cumin seeds

2 teaspoons roasted (Asian) sesame oil

Large pinch crushed red pepper flakes.

PREPARATION

Step 1

In a large bowl, stir together the vinegar and salt. Add broccoli and toss to combine.

Step 2

In a large skillet, heat olive oil until hot, but not smoking. Add garlic and cumin and cook until fragrant, about 1 minute. Stir in sesame oil and pepper flakes. Pour mixture over broccoli and toss well. Let sit for at least 1 hour at room temperature, and up to 48 (chill it if you want to keep it for more than 2 hours). Adjust seasonings (it may need more salt) and serve.

PRIVATE NOTES

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