



MARTHASTEWART.COM



## Broccoli with Oyster Sauce

### INGREDIENTS

Serves 4.

3 tablespoons oyster sauce

1 tablespoon soy sauce

1 teaspoon cornstarch

Pinch of sugar

1 tablespoon vegetable oil

2 garlic cloves, smashed and peeled

1 head broccoli (1 1/2 pounds), cut into long florets

### DIRECTIONS

1. In a small bowl, whisk together oyster sauce, soy sauce, cornstarch, sugar, and 1 tablespoon water.
2. In a large skillet, heat vegetable oil over medium-high. Add garlic and broccoli. Cook, tossing occasionally, until broccoli is bright green, about 3 minutes. Add 1/2 cup water, cover, and cook until broccoli is tender but still has some bite, about 2 1/2 minutes. Add oyster sauce mixture; cook until thickened, about 1 minute.

First published

Copyright 2009 Martha Stewart Living Omnimedia, Inc. All rights reserved.