

# Awesome Broccoli Marinara

- Prep 5 m
- Cook 20 m
- Ready In 25 m

- 2 tablespoons olive oil
- 1 (14.5 ounce) can diced tomatoes with balsamic vinegar, basil and olive oil
- 1 pound broccoli florets
- 2 cloves garlic, chopped
- salt and pepper to taste



## Directions

1. Heat olive oil in a large skillet over medium heat. Add garlic, and cook for a few minutes, stirring constantly.
2. Pour in the tomatoes with their juices, and simmer until the liquid has reduced by about 1/2.
3. Place the broccoli on top of the tomatoes, and season with a little salt and pepper.
4. Cover, and simmer over low heat for 10 minutes, or until the broccoli is tender. Do not over cook the broccoli, it should be a vibrant green.
5. Pour into a serving dish, and toss to blend with the sauce before serving.