

# Easy Broccoli with Goat Cheese

Yield: 4-6 servings

Prep Time: 10 minutes

Cook Time: 8 minutes

## Ingredients:

1 large heads of broccoli about 1 ½ pounds  
2-3 green onions chopped thin  
2 tablespoons avocado oil or extra virgin olive oil  
1 teaspoon kosher salt  
½ teaspoon ground black pepper  
3 tablespoons goat cheese

1. Chop the broccoli into florets and thinly slice the green onion.
2. In a large skillet over medium heat, heat the oil. Add the broccoli and sauté for 5 minutes, stirring occasionally. Add 1 tablespoon of water and steam briefly. Add the green onions and season with salt and pepper. Cook for 2-3 minutes more, until the broccoli is crisp-tender and browned in spots.
3. Add the goat cheese and season with additional salt and pepper to taste.