

Vegan Cheesy Broccoli

Source: Kimberly Snyder Category: Vegan Entrees & Sides
Prep Time: 5 min Cook time: 13 min Total Time: 18 min
Serves 2



Ctrl+P to Print

Ingredients:

2 cups small broccoli florets
2 Tbsp. coconut oil
1/4 cup nutritional yeast
Pink Himalayan salt to taste
Black pepper to taste

Recipe Link:

<https://www.betterveganrecipes.com/vegan-cheesy-broccoli>

Instructions:

1. Fill a medium pot with 1 1/2 inches of water. Insert a steamer basket and add the broccoli. Cover and bring to a boil over a high heat. Reduce the heat to medium and steam until the vegetables are just tender, approximately 7-10 minutes.
2. Meanwhile, add 2 Tbsp. of coconut oil to a small sauté pan over medium-high heat and cook for 30 seconds.
3. Reduce the heat to medium and add broccoli and the nutritional yeast.
4. Mix well and cook for approximately 2 minutes. Remove from the heat.
5. Season with salt and pepper. Transfer to a dish and serve.

Notes:

Do not overheat the oil, otherwise the broccoli may burn.

If you have not tried nutritional yeast before, this may be an acquired taste for you. We reduced the amount of nutritional yeast in this recipe to 1/4 cup, so it is not too overwhelming. Feel free to adjust the amount to your own taste.

Equipment needed:

Steamer basket

Serving suggestion:

Serve with your favorite gluten-free grain.