

BROCCOLI WITH RAISINS AND PEANUTS

20 servings

Ingredients

2 crowns broccoli
2 cups roasted peanuts
2 cups raisins
8 ounces butter

Preparation

1. Preheat oven to 150 degrees. Cut broccoli into florets. Blanch in boiling water for 2 minutes. Remove and place in a pan.
2. Chop or place peanuts and raisins in a food processor. Once chopped, place in a mixing bowl.
3. In a sauce pan, melt butter until clarified or butter becomes brown. Add to the raisin and peanut mix. Blend with a wooden spoon.
4. Top with broccoli florets and place in the oven for about 5 minutes or until hot. Serve warm and enjoy!

Nutritional information per serving

Calories **251 kcal** Saturated Fat **5.6g** Total Carbohydrates **21g**
Protein **7g** Sodium **152mg**
Total Fat **17g** Fiber **4g**



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