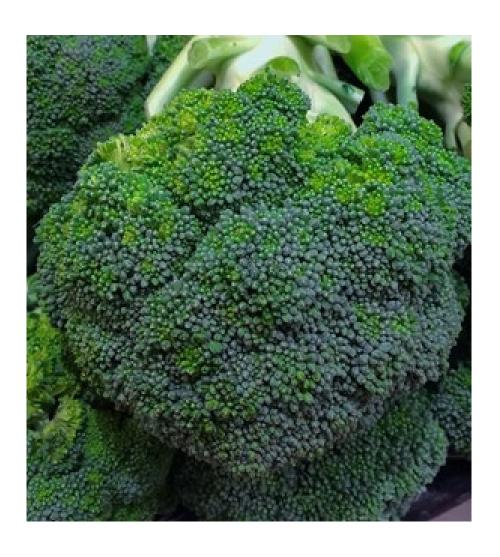


**WHAT ARE** THE MOST COMMON **TYPES OF BROCCOLI** SOLD?



Broccoli can be bought in two ways:

#### 1. Whole broccoli



Has **nutritious stalks**, can be **sold in bunches** 

#### 2. Broccoli crowns



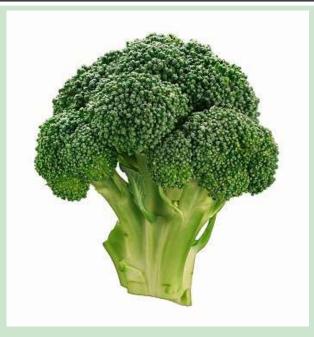
No stalks, often more expensive



# WHAT DOES FRESH BROCCOLI LOOK LIKE?

Dark green head and leaves





Tightly closed, uniformly green florets\*

\* Yellow florets mean that the broccoli is old



# HOW SHOULD BROCCOLI BE STORED?

Store broccoli in an <u>open bag</u> in the refrigerator (broccoli needs air circulation or it will become moldy!)





Do not eat broccoli that has turned yellow – this is a sign of mold and age

## Preparing broccoli

1

Wash the broccoli well



### Preparing broccoli

2

Peel the broccoli stem with a knife



or cut off the stem to peel it.



## Preparing broccoli

3 Cut broccoli into florets and pieces







# HOW SHOULD BROCCOLI BE COOKED?

- Sauté
- Steam
- Boil
- Microwave



#### Cook broccoli for 3-5 minutes, being careful not to overcook!

\* Boiling or microwaving broccoli can cause important nutrients to be lost, such as Vitamin C.



#### HOW CAN BROCCOLI BE EATEN?

Broccoli can be eaten raw, or...

Stir-fried

Baked in a quiche

Steamed

Cooked in an omelette

Roasted

Used in a salad or slaw

Sautéed

Made into a soup

Prepare broccoli however you like it!





## CAN BROCCOLI BE FROZEN?

- 1. Wash broccoli;
- 2. Cut into smaller pieces;
- 3. Blanch broccoli (boil for 2-5 minutes, then rinse under cold water);
- 4. Store broccoli in airtight freezer bags.



Broccoli can also be purchased frozen



## CAN BABIES EAT BROCCOLI?

#### Broccoli is great for babies!

For 7 month old babies: cook broccoli until soft, and mash it up.

For 9 month old babies: cook broccoli until soft, and dice into pieces.





## HOW SHOULD LEFTOVER BROCCOLI BE STORED?



Place leftover broccoli into a **covered** container and store in the **fridge for 3-5 days.**