

**Charred Broccoli Salad** (Sides)

3 to 4 Tbsp. sesame oil  
1 1/2 lbs. broccoli florets  
1/4 cup low sodium soy sauce  
2 Tbsp. orange juice  
2 Tbsp. rice wine vinegar  
1 Tbsp. Halladay's Maple Habanero Seasoning  
1/4 cup honey roasted peanuts

In a large skillet or wok, heat 3 Tbsp. oil over high. Add broccoli and cook, stirring, until crisp-tender and slightly charred, about 6-8 minutes. Combine soy sauce, orange juice, vinegar, seasoning and remaining oil; toss with broccoli to coat and top with nuts.