Broccoli and Pepper Stir-Fry

Serves 4

Ingredients
1 Tbsp. canola oil
1 Tbsp. grated fresh ginger
1 bell pepper, chopped
1 bunch broccoli, cut into florets (6 cups)
1 bunch scallions, sliced
¼ cup hoisin sauce
1 Tbsp. toasted sesame seeds

Directions
1. In a large skillet, heat the oil over medium-high heat. Add the ginger and cook until fragrant, 30 seconds.
2. Add the bell pepper, broccoli, and scallions and cook, tossing often, until the broccoli is crisp-tender, 3 to 5 minutes.
3. Add the hoisin sauce and ¼ cup water and cook, tossing, until tender, 2 to 3 minutes.
4. Sprinkle with the sesame seeds.