**Char-grilled Tenderstem broccoli with sesame**

Serves: 4 as a side

* 100g Greek yogurt
* 2 tbsp harrisa
* 1 tbsp toasted sesame oil
* 1 tbsp soy sauce
* 30g fresh root ginger, finely grated
* 3 garlic cloves, crushed
* 2 x 200g packs Tenderstem broccoli spears
* 2 salad onions, finely sliced
* 2 tsp sesame seeds, toasted

1. In a bowl, combine all the ingredients apart from the Tenderstem broccoli, salad onions and sesame seeds.
2. Add the broccoli and toss gently to coat; season.
3. Grill the broccoli in batches, sprinkling each batch with a little water to create some steam.
4. Cook for 6-8 minutes, turning every so often, until tender and slightly charred in places. Arrange on a serving platter and scatter over the salad onions and sesame seeds to serve.