



Roasted Broccoli with Parmesan

Serves 3-4 as a side dish

Ingredients:

1 1/2 pounds (680g) broccoli, cut into florets of even size
3-4 tablespoons extra virgin olive oil
Juice from half a lemon, about 1 tablespoon
Kosher salt
2-3 garlic cloves, minced
Freshly ground black pepper
1/4 cup grated Parmesan cheese, or to taste

Directions:

1. Preheat oven: Preheat oven to 425°F (220°C).
2. Toss broccoli and garlic with olive oil, lemon juice, salt: In a large bowl toss the broccoli florets and minced garlic with olive oil and lemon juice until lightly coated. Sprinkle salt over the broccoli and toss to coat.
3. Arrange florets in a single layer on baking sheet: Arrange the broccoli florets in a single layer on a baking sheet that has been rubbed with some olive oil or lined with parchment paper or aluminum foil.
4. Roast for 16-20 minutes: Roast at 425°F (220°C) for 16-20 minutes until cooked through (check by poking with a fork, should be fork tender) and lightly browned. The browned bits are the best! So, don't worry if you see some charring.
5. Toss with Parmesan and black pepper: Put the roasted broccoli back in the bowl and toss with lots of freshly ground black pepper and the grated parmesan cheese. Be generous with the black pepper. Serve immediately.