

upclose & tasty

Roasted Broccoli with Garlic and Lemon

Ingredients

*1-2 heads broccoli, separated into florets
2-3 teaspoons extra-virgin olive oil
1/2 teaspoon ground black pepper
1 clove garlic, minced
3-4 lemon slices
1/2 of one lemon, juiced over broccoli
1 teaspoon lemon zest*

Preparation

- 1. Preheat oven to 400 degrees.*
- 2. In a large bowl, add the florets, extra virgin olive oil, pepper, lemon zest and minced garlic.*
- 3. Toss to combine.*
- 4. Spread the broccoli out on a baking sheet along with lemon slices.*
- 5. Roast for 15-20 minutes or until the florets are tender when pierced with a fork.*
- 6. Remove and transfer to a serving platter.*
- 7. Squeeze lemon juice over the broccoli, to taste.*

Enjoy!