

Roasted Broccoli with Parmesan

If you're looking for a super easy side that goes with just about anything, make this!

Tender florets, tossed with olive oil, lemon juice, and salt, roasted at high heat until nicely browned around the edges and stems (with some crispy bits), and then sprinkled generously with freshly grated Parmesan cheese—yes, this is broccoli that anyone could love!

You can even skip the lemon and cheese if you want. The broccoli is great roasted on its own with some olive oil and salt. But don't skip the black pepper. Broccoli loves pepper!

Prep Time 5 mins

Cook Time 20 mins

Total Time 25 mins

Servings 3 to 4 servings

NOTE: The measurements are just a guideline. Add more or less olive oil, lemon juice, salt, pepper, or Parmesan cheese to taste.

Ingredients

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

Instructions

- Preheat the oven to 425°F (220°C).
- 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. Pepper generously.

• 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.

• 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.