

Oven-Roasted Broccoli

Prep Time: 5 Minutes

Cook Time: 15 Minutes

Serves: 4

Ingredients:

- 1 1/2 pounds broccoli (1 head), cut into medium florets*
- 3 Tbsp olive oil
- 3 garlic cloves, minced
- 1/2 tsp salt, or to taste
- 1/4 tsp pepper, or to taste
- 2 Tbsp freshly grated parmesan, to serve, optional



Directions:

- Preheat the oven to 425 degrees and line a baking sheet with parchment paper.
- Toss the broccoli florets with the oil, garlic, salt, and pepper and add to baking sheet.
- Spread the broccoli in a single layer and roast in the oven until the edges are golden and lightly browned and the stems are crisp-tender, about 14-18 minutes.
- Sprinkle with fresh parmesan and serve.

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