

Roasted Broccoli with Manchego

Ingredients

2 lb Broccoli Crowns
4 clv Garlic (peeled and smashed)
2 T Olive Oil
1/4 t Red Pepper Flakes
1/2 Lemon (juiced)
1/3 c Manchego Cheese (finely
grated)
0 ds Salt
0 ds Ground Black Pepper

Instructions

1.Preheat oven to 450 degrees. Trim 1 inch from end of broccoli stalks. Cut off florets, and separate into large pieces. Using a vegetable peeler or paring knife, peel the outer layer of stalks; thinly slice crosswise.

2.Divide broccoli (both stalks and florets), garlic, oil, and red-pepper flakes between two large rimmed baking sheets; season with salt and pepper. Roast until broccoli is crisp-tender and beginning to brown, 20 to 25 minutes, rotating sheets from top to bottom and tossing broccoli once halfway through.

3.Remove from oven. Sprinkle broccoli with lemon juice; toss to coat. Serve topped with Manchego.