

# Charred Spicy Broccolini

## Ingredients

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12 oz Broccolini  
2 T Olive Oil  
0 ds Salt  
0 ds Ground Black Pepper  
0 ds Garlic Powder  
3/4 t Soy Sauce  
1/2 T Agave Syrup  
1/2 t Chili Crisp

## Instructions

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- 1.Preheat oven to 475°F. Line a large baking sheet with foil.
- 2.Toss trimmed broccolini with olive oil and salt and pepper on the baking sheet. Spread in a single layer and roast at until charred around the edges, 8 to 10 minutes.
- 3.Meanwhile, in a small bowl add soy sauce, agave syrup and chili crisp sauce. Drizzle on the broccolini and serve immediately.