

# Roasted Broccoli with Parmesan

## Ingredients

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1 1/2 lb Broccoli Florets  
3 T Olive Oil  
1/2 Lemon (juiced)  
3 clv Garlic (minced)  
1/4 c Parmesan (grated)  
0 ds Kosher Salt  
0 ds Ground Black Pepper

## Instructions

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- 1.Preheat oven to 425°F.
- 2.In a large bowl toss the broccoli and garlic with olive oil and lemon juice until lightly coated. Sprinkle salt over the broccoli and toss to coat.
- 3.Arrange the broccoli in a single layer on a baking sheet that has been lined with foil.
- 4.Roast for 16-20 minutes until cooked through (check by poking with a fork, should be fork tender) and lightly browned.
- 5.Put the roasted broccoli a bowl and toss with freshly ground black pepper and the Parmesan. Serve immediately.