

THE ULTIMATE PARMESAN ROASTED BROCCOLI

INGREDIENTS

- 2 big heads of broccoli or 3 smaller ones
- 5 garlic cloves, peeled and thinly sliced
- 2 to 3 tbsp olive oil
- 1½ tsp salt
- ½ tsp freshly ground black pepper
- 2 tbsp freshly squeezed lemon juice
- ¼ cup roasted pecans, chopped
- ½ cup freshly grated Parmesan cheese



INSTRUCTIONS

1. Preheat the oven to 220 degrees C.
2. Cut the broccoli florets from the thick stalks and cut the larger pieces through the base of the head with a small knife, pulling the florets apart. I cut mine in really small florets because I wanted bite size florets. Place the broccoli florets on a sheet pan large enough to hold them in a single layer. Toss the garlic on the broccoli and drizzle with olive oil. Sprinkle with the salt and pepper. Roast for 20 to 25 minutes, until crisp-tender and the tips of some of the florets are browned.
3. Remove the broccoli from the oven and immediately toss with lemon juice, pecans and Parmesan cheese. Serve hot.