

# ROASTED GARLIC- PARMESAN BROCCOLI

*Recipe adapted from The Barefoot Contessa*

## INGREDIENTS

1 head broccoli, washed and cut into bite-sized pieces

2 cloves garlic, minced

4 tablespoons extra virgin olive oil, divided

½ teaspoon sea salt

½ teaspoon coarse black pepper

1 tablespoon lemon juice

¼ cup fresh parmesan cheese

## METHOD

Preheat your oven to 425° and place the cut broccoli on a large rimmed baking sheet.

Toss the garlic with the broccoli. Drizzle 3 tablespoons extra virgin olive oil over the broccoli, then season with coarse black pepper and salt. Bake in the oven for 20-25 minutes until the broccoli is tender.

Toss roasted broccoli with lemon juice, Parmesan cheese, and 1 tablespoon olive oil and serve immediately.