



ROASTED BROCCOLI WITH GARLIC AND LEMON

2 tablespoons olive oil

1 tablespoon sliced garlic

¼ teaspoon salt

¼ teaspoon of ground black pepper

1 bunch fresh broccoli florets

1 tablespoon fresh lemon juice

1 teaspoon freshly grated parmesan cheese

Preheat oven to 400*. Place a jelly-roll pan in oven (keep jelly-roll pan in oven as it preheats). Combine oil, garlic, salt, pepper, and broccoli in a bowl, tossing to coat. Spread broccoli mixture in an even layer on prepared pan. Bake at 400* for 15 minutes or until tender and browned in spots. Drizzle lemon juice and spread cheese over broccoli.