



Parmesan Roasted Broccoli

Ingredients:

3–4 lbs broccoli crowns cut into florets – 2 large or 3 small (this is just the top of the broccoli with just a little bit of the stems)
1 tbsp (2 cloves) garlic, minced
1/2 cup (1 stick) butter, melted
1/2 tbsp salt
2 tsp black pepper
1/3 cup finely grated parmesan cheese

Directions:

Preheat oven to 425 degrees.

In a large bowl, mix melted butter, garlic, salt and pepper. Add broccoli and toss together until broccoli is completely coated with butter and garlic mixture.

Spread broccoli out in an even layer on a sheet tray and bake for 20–25 minutes, tossing half way through.

Once broccoli is fork tender, remove from oven and toss with parmesan cheese. Serve right away.