

Garlic Roasted Broccoli



Ingredients:

2 stalks of broccoli (about 4-5 lb.)

4 teaspoons of chopped garlic

6 1/2 tablespoons of extra virgin olive oil

2 tablespoons of salt

2 tablespoons of freshly ground black pepper

2 tablespoons of freshly squeezed lemon juice

Instructions:

Preheat the oven to 425° F. Wash the broccoli in cold water, then cut the stalks from the broccoli down to the florets. Break apart each individual floret and place them evenly on a baking sheet.

Measure 5 tablespoons of extra virgin olive oil. Add 4 teaspoons of chopped garlic. Brush the broccoli with the olive oil & garlic. Then sprinkle on salt and fresh cracked pepper evenly over the broccoli.

Bake in the oven for 20-25 minutes. Remove the broccoli and toss in a bowl with 1 1/2 tablespoons of extra virgin olive oil, then squeeze a half of a lemon.

Bon appetit!