

# Simple Broccoli

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## **INGREDIENTS**

- 1 large head of fresh broccoli, cut into florets (about 4 cups)
- 1-2 tablespoons olive oil
- 2 cloves garlic, minced (or 1 tsp garlic powder)
- Salt and black pepper, to taste
- Juice of half a lemon (plus extra wedges for serving, if desired)
- Optional: 1-2 teaspoons grated Parmesan for a finishing touch

## **DIRECTIONS**

1. Preheat your oven to 450°F.
2. Line a baking sheet with parchment paper. Spread broccoli in a single layer, and drizzle with olive oil. Season with garlic, salt, and pepper.
- 3.
4. Roast for 15-20 minutes, flipping halfway through, until the edges are golden and crispy.
5. Squeeze fresh lemon juice over the broccoli right after roasting.
6. Optional: Sprinkle with a bit of grated Parmesan before serving.