

The Best Broccoli of Your Life

From – www.amateurgourmet.com

2 large heads broccoli-cut into florets
6 Tbsp olive oil-divided
1 ½ tsp kosher salt
½ tsp ground black pepper
4 cloves garlic – sliced
1 lemon
1/3 cup freshly grated Parmesan cheese

- Preheat oven to 425.
- Make sure broccoli to dry the broccoli well after washing.
- Toss the broccoli and garlic with 5 Tbsp olive oil, salt, and pepper.
- Place in a single layer on a baking sheet.
- Place in the oven for 20-25 minutes until crisp tender and starting to brown.
- Remove from oven.
- Zest the lemon and then squeeze out the juice and drizzle both over the broccoli.
- Top with cheese and 1Tbsp olive oil.



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