

Oven Roasted Broccoli with Garlic, Lemon & Parmesan Cheese



Ingredients:

1-2 tbsp extra virgin olive oil

salt and pepper to taste

2-3 cups broccoli, lg bite size pieces

4 garlic cloves, sliced thin

1 lemon, juiced

1-2 tbsp extra virgin olive oil

1 tbsp grated parmesan cheese (or to taste)

1-2 scallions, sliced thin on an angle

1 tbsp basil, chopped

Method: pre-heat oven to 425 degrees. In a mixing bowl, toss together oil, broccoli, garlic and season to taste. Spread out on a baking sheet lined with foil. Cook 20-25 minutes stirring frequently (not to burn the garlic) until tender and golden brown around the edges. Remove from oven and squeeze lemon juice over. Place on serving dish and drizzle with olive oil. Add cheese, scallions and basil to taste.