

Roasted Broccoli with Garlic



Recipe courtesy of Food Network Kitchen



Roasting broccoli until it is tender and lightly browned will quickly become your favorite way to enjoy it. Simply toss with a few seasonings and pop into a super-hot oven for great results every time. ...

Level: Easy

Total: 25 min

Active: 5 min

Yield: 4 servings

Ingredients:

1 bunch broccoli (about 1 1/2 pounds), cut into florets, stems peeled and sliced or diced
2 tablespoons extra-virgin olive oil
3 cloves garlic, sliced
Kosher salt and freshly ground pepper

Directions:

- 1** Preheat oven to 450 degrees F.
- 2** Toss the broccoli florets with the olive oil, garlic, salt, and pepper on a baking sheet. Spread them out and then roast, without stirring, until the edges are crispy and the stems are crisp tender, about 20 minutes.
- 3** Serve warm.



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