

Roasted Broccoli (Vegetable)



Ingredients:

- 2 large bunches fresh broccoli, chopped into florets
- 4-5 T olive or canola oil
- 1 1/4 t kosher salt
- 1/2 t black pepper
- 4 cloves garlic, peeled and minced
- 1 lemon

Directions:

1. Wash and very thoroughly dry broccoli. Chop and separate florets.
2. Preheat oven to 425°F
3. Toss with olive oil and sprinkle with salt, pepper, and garlic.
4. Roast 20-25 minutes
5. Top with zest and juice of lemon.
6. May serve topped with parmesan cheese, if desired.

Makes 2 servings.



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