

## Roasted Parmesan Broccoli

Prep time: 10 mins

Cook time: 20 mins

Total time: 30 mins

Serves: 8 servings

### Ingredients

- 1 large head of Broccoli sliced into 1 inch thick steaks
- 4 garlic cloves, thinly sliced
- 1 teaspoon salt and pepper
- Red pepper flakes
- 2 tablespoons parmesan
- Lemon zest from half a lemon
- 3-4 tablespoons olive oil

### Instructions

1. Preheat the oven to 425 degrees.
2. Add sliced broccoli to a parchment paper-lined baking sheet.
3. Sprinkle with salt, pepper, red pepper flakes, and olive oil, then toss gently.
4. Roast for 10 minutes, add the sliced garlic to the pan, and return to the oven.
5. Bake 6 more minutes, then sprinkle with parmesan and bake for 2 more minutes.
6. Remove from the oven, dust with lemon zest and enjoy!