

Jacob's Roasted Broccoli

Submitted By: Patti Wilson

Time: 1 hour

Ingredients

1/4 cup of olive oil

1 teaspoon of salt

1/2 teaspoon ground black pepper

2 heads of broccoli

4 teaspoons of fresh lemon juice

Instructions

1. Preheat oven to 425 degrees F
2. Whisk olive oil, salt, and pepper together in a bowl
3. Separate broccoli florets from stem and discard the bottom of the stem.
4. Peel stem with a vegetable peeler or pairing knife and slice cross-wise into 1/4 inch thick pieces
5. Add florets and stems to oil mixture and toss to coat
6. Arrange broccoli mixture into a single layer on a baking sheet
7. Roast in the preheated for about 8 to 10 minutes
8. Sprinkle the lemon juice over roasted broccoli and enjoy

Notes:

Quick and easy side dish!