



Roasted Garlic Lemon Broccoli

Submitted by PEHP Member Koral V

Ingredients:

2 heads broccoli, separated into florets
2 tsp extra-virgin olive oil
1 tsp sea salt
½ tsp ground black pepper
1 clove garlic, minced
½ tsp lemon juice

Steps:

- Preheat oven to 400 degrees F
- In a large bowl, toss broccoli florets with the extra virgin olive oil, sea salt, pepper and garlic. Spread the broccoli out in an even layer on a baking sheet.
- Bake in the preheated oven until florets are tender enough to pierce the stems with a fork, 15-20 minutes. Remove and transfer to a serving platter. Squeeze lemon juice liberally over the broccoli before serving for a refreshing, tangy finish.