

## CHARRED BROCCOLI

### Ingredients:

- 4 c. broccoli florets
- 3 T. extra virgin olive oil
- 1 T. fresh lemon juice
- 2 cloves minced garlic
- ¼ tsp. crushed red pepper flakes
- Kosher salt and freshly ground black pepper
- ¼ c. shaved parmesan



### Directions:

- 1) Preheat your oven to 425 degrees.
- 2) Toss the broccoli with the olive oil, lemon juice, garlic, and red pepper flakes.
- 3) Arrange the broccoli in a single layer on a rimmed baking sheet. Sprinkle with salt and pepper.
- 4) Roast for 10 minutes, then gently turn broccoli over. Roast for an additional 10 minutes, until you see quite a lot of browning.
- 5) Serve sprinkled with additional salt and pepper and shaved parmesan.