

Parmesan Roasted Broccoli | bites out of life

Recipe from [Ina Garten](#)

- 2 pounds broccoli
- 2 cloves of garlic, minced
- 1 lemon
- 1/3 cup Parmesan, shredded or grated
- olive oil
- salt and pepper, to taste



- 1) Cut the florets off the broccoli. Toss with the garlic and olive oil. Salt and pepper to taste.
- 2) Roast in the oven at 425°F for 25 minutes, until the florets are slightly browned.
- 3) Toss them with the lemon juice and zest and the Parmesan. (Ina also adds toasted pine nuts and basil, but I liked it better without).

From: <http://www.bitesoutoflife.com/2010/09/27/parmesan-roasted-broccoli/>