



Roasted Broccoli with Lemon

Yield: 3-4 servings

Serving size: 1 cup

Ingredients

1 head	Broccoli
1-2 Tablespoon	Olive oil (or canola)
½ teaspoon	Garlic powder
¼ teaspoon	Black pepper
½ each	Lemon, zested and juiced

Equipment

- Chef knife
- Cutting board
- Large bowl
- Sheet pan
- Parchment paper

Method

1. Preheat oven to 400°F (or 375°F on convection) and prepare a sheet pan with parchment paper.
2. Cut broccoli into equal sized florets.
3. In a large bowl, toss broccoli with oil, garlic powder, and black pepper.
4. Spread broccoli florets evenly on a sheet pan and roast for 20-25 minutes until slightly browned.
5. Top with lemon zest and juice.

Helpful Tips

- Make this recipe your own by switching up the spices