

Roasted Broccoli Parmesan

Makes: 6 servings

Prep Time: < 15 minutes

Total Time: < 30 minutes

Ingredients

• 4 large broccoli crowns

- 6 tablespoons olive oil
- ¼ teaspoon salt
- ¼ **teaspoon** black pepper
- ½ cup shredded Parmesan cheese

Directions

- 1. Preheat oven to 450°F.
- 2. Cut broccoli into florets; cut into similar size pieces. Place in large bowl. Drizzle with oil and sprinkle with salt and pepper. Toss to coat. Spread in large ovenproof skillet or on sheet pan.
- 3. Roast 20 to 30 minutes or until broccoli is tender and charred, stirring every 10 minutes. Sprinkle with cheese just before serving. Serve immediately.