

Roasted Broccoli with Lemon & Garlic

Ingredients	Instructions
<ul style="list-style-type: none">• 1 ½ lbs broccoli, cut into florets (about one large head)• 4 garlic cloves, thinly sliced• 2 tbsp olive oil• 1 lemon, zest and juice of• Salt and pepper	<ol style="list-style-type: none">1. Preheat Oven: Heat oven to 425°F (220°C).2. Toss Broccoli: On a baking sheet or in a bowl, mix broccoli with olive oil, garlic, lemon zest, salt, and pepper. Toss until the broccoli is evenly coated.3. Roast: Spread out onto a baking sheet and roast for 15–20 minutes, flipping once halfway through. Roast until the broccoli is tender and golden brown and the edges are slightly charred.4. Finish: Drizzle with lemon juice and season to taste with salt and pepper, if needed. Stir to evenly coat before serving warm.