

ROASTED GARLIC LEMON BROCCOLI

INGREDIENTS

- 2 heads broccoli, separated into florets
- 2 tsp. extra-virgin olive oil
- 1 tsp. sea salt
- ½ tsp. ground black pepper
- 1 clove garlic, minced
- ½ tsp. lemon juice

PREPARATION

1. Preheat oven to 400°F
2. Mix broccoli florets with extra virgin olive oil, sea salt, pepper, and garlic in a large bowl. Spread out the coated broccoli in an even layer on a baking sheet.
3. Bake florets in the preheated oven until florets are tender enough to pierce the stems with a fork - for 15 to 20 minutes.
4. Transfer to a serving platter and squeeze lemon juice liberally over broccoli before serving.
5. Enjoy!

