

Starters, Sides, and Complements

Roasted Broccoli with Pine Nuts and Parmesan

**Vegetarian, Gluten-Free*

A fantastic way to bring a new flavor to a veggie is to roast it. The pine nuts and parmesan are the perfect complement to this easy to prepare dish.

You'll Need

- 2 pound fresh broccoli, chopped
- 3 garlic cloves peeled and thinly sliced
- 2 tablespoons (divided 1 ½ and ½ tablespoon) extra virgin olive oil
- ¾ teaspoons kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 tablespoon freshly squeezed lemon juice
- 2 tablespoons pine nuts, toasted
- 2 ½ tablespoons freshly grated Parmesan cheese



Directions

- Preheat the oven to 425 degrees F.
- Place the broccoli florets on a baking sheet large enough to hold them in a single layer. Toss the broccoli with garlic and 1 ½ tablespoons olive oil. Sprinkle with the salt and pepper. Roast for 20 to 25 minutes, until crisp and tender and the tips of some of the florets are browned.
- Remove the broccoli from the oven and immediately toss with the other ½ tablespoon olive oil, lemon juice, pine nuts, and Parmesan. Serve immediately.

Play with your Food

- Replace Parmesan with dried cranberries and make this a vegan dish.
- Try replacing the pine nuts with toasted slivered almonds.