

Garlic Parmesan Roasted Broccoli

A flavorful twist on classic roasted broccoli with a garlic and parmesan kick. Perfect as a main dish or a side!



Main Dish

30 min

Total time

Easy

Difficulty

150

kcal / serving

Ingredients

- 1 head of broccoli,
- 2 cloves of garlic (minced),
- 2 tablespoons of olive oil,
- 2 tablespoons of grated parmesan cheese,
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 400°F (200°C).
- 2 Cut the broccoli into florets and place them on a baking sheet.
- 3 In a small bowl, mix together the minced garlic, olive oil, salt, and pepper.
- 4 Drizzle the garlic mixture over the broccoli and toss to coat evenly.
- 5 Roast in the oven for 20-25 minutes until the broccoli is tender and slightly crispy.
- 6 Sprinkle the grated parmesan cheese over the roasted broccoli before serving.