

Garlic Roasted Broccoli with Parmesan

A flavorful and healthy main dish featuring roasted broccoli with a crispy Parmesan topping.



Main Dish

30 min

Total time

Easy

Difficulty

200

kcal / serving

Ingredients

- 1 head of broccoli,
- 2 cloves of garlic (minced),
- 2 tablespoons olive oil,
- Salt and pepper to taste,
- 1/4 cup grated Parmesan cheese

Steps

- 1 Preheat the oven to 400°F (200°C).
- 2 Cut the broccoli into florets and place them on a baking sheet.
- 3 Drizzle with olive oil, minced garlic, salt, and pepper. Toss to coat evenly.
- 4 Roast in the oven for 20–25 minutes until the broccoli is tender and slightly crispy.
- 5 Sprinkle grated Parmesan cheese over the roasted broccoli and return to the oven for another 5 minutes until the cheese is melted and golden.
- 6 Serve hot and enjoy!