

Easy Roasted Broccoli

Serves: 2 Print

Ingredients:

1 lb broccoli crown, stem removed and chopped into florets
2 tbsp olive oil
1 tsp garlic salt
½ tsp pepper
¼ of a lemon
2 tbsp feta cheese, crumbled
1/8 tsp aleppo pepper

Directions:

1. Preheat oven to 400 degrees. Line a large baking sheet with parchment paper.
2. To a mixing bowl, add broccoli, olive oil, garlic salt, and pepper. Toss well to coat. Pour broccoli out onto prepared baking sheet, and arrange in a single layer. Add lemon wedge to the baking sheet. Roast for 15 mins until the broccoli starts to brown.
3. Use tongs to gently squeeze lemon juice over the broccoli. Top with crumbled feta and aleppo pepper. Transfer to a serving dish, and enjoy!

Recipe notes:

*This recipe could be stretched to serve three, or it could be easily doubled to serve more.

*You could save the leftover broccoli stem to make a broccoli slaw or use as a nice, crunchy snack.

*Aleppo pepper has a nice, subtle spice to it. You could use hot paprika or even red chili flakes as a substitute.