

Parmesan Roasted Broccoli

Ingredients

1 pound of broccoli
2 tbsp of vegetable or olive oil
2 tbsp. Vegetable oil
1 tsp chili flakes
1 cup fresh grated or shaved parmesan cheese
½ tsp. salt

Method of Prep

1. Preheat your oven to 425F with the sheet pan incisive the oven
2. Wash broccoli and pat dry with paper towel
3. Cut the broccoli into individual florets, split large florets in half.
4. Drizzle oils and chili flakes over the broccoli florets and toss to coat.
5. Once the oven is hot, open the oven and pull out the rack with your baking sheet and pour broccoli florets onto the sheet pan and spread them out with a spoon or spatula. Return the pan and rack to the oven to bake for 15-18 minutes.
6. Sprinkle parmesan cheese all over the broccoli florets and return to the oven for another 3-5 minutes until the cheese is melted and slightly toasted.
7. Enjoy!