

Roasted Broccoli with Garlic

(makes about 4 servings, recipe adapted from The Food Network.)

1 bunch broccoli, about 1 1/2 pounds, cut into bite sized flowerets
3 T extra virgin olive oil
6-8 cloves fresh garlic (or more, I used about 12 cloves)
salt and fresh ground black pepper to taste

Preheat oven to 450F/230C. Cut broccoli into bite sized pieces, and peel and slice stems if large. Slice garlic cloves, and cut slices in half if you want thinner pieces of garlic. (I don't usually do that any more.)

Toss broccoli with olive oil, garlic, salt, and pepper, then spread on a baking sheet. Roast until broccoli is bright green and edges are starting to brown slightly, 20-25 minutes. Serve hot.

This printable recipe from KalynsKitchen.com.

Posted by Kalyn Denny at [5:23 AM](#)