

Oven Roasted Broccoli Recipe

- 1 1/2 pounds broccoli florets
 - about 2 pounds of heads
- 3 tablespoons olive oil
- 1/4 teaspoon garlic powder
- Himalayan sea salt and pepper



1. Preheat the oven to 450 degrees F. Line a large rimmed baking sheet with parchment paper.
2. Trim the broccoli into small bite-size florets. Pile the florets onto the baking sheet.
3. Drizzle the oil over the top, then sprinkle with 1/4 teaspoon garlic powder, 3/4 teaspoon salt, 1/2 teaspoon cracked black pepper. Toss to coat well.
4. Spread the broccoli in a single layer over the baking sheet.
5. Roast in the oven for approximately 15 minutes, until the edges are slightly charred and crispy. Serve immediately.

Serving Size = 2 cups