Roasted Broccoli

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Category: Side
Servings: 4
Preparation Time: 20 min
Cooking Time: 12-15 min

A note before you start:
This is such an easy way to prepare broccoli! I happen to like my broccoli 'al dente', but if you prefer it more cooked, then leave it in for an additional three to five minutes. I use the stalks as well as the heads. Also, Since bundles of broccoli are always different sizes, I'm using weight here as a means of measure.

Ingredients:

- **1 lb of broccoli**
- **3 TBSP of olive oil**
- **1/4 tsp of onion powder**
- **1/4 tsp of garlic powder (or you can use 1 clove thinly sliced)**
- **1/8 tsp of black pepper**

Step 1: Step 1: Preheat your oven to 350 degrees. Line sheet pan with parchment if you have it. Makes for easy clean up.

Step 2: Cut the broccoli into 2" pieces and place in a mixing bowl.

Step 3: Cut off the outer layer of the stalks and slice the tender inner core into 1/2" pieces and add to the mixing bowl.

Step 4: Add the remaining ingredients and mix well.

Step 5: Spread the broccoli pieces on the sheet pan in a single layer. Bake for 12 minutes.

Buon Appetito!

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