



Lemon Parmesan Broccoli

4 servings

INGREDIENTS

- 1 large head broccoli (about 1.5 lbs), cut into 1 1/2" florets
- 1/4 cup olive oil, or other oil
- Salt and ground black pepper
- 2 tsp lemon juice
- 1 tsp minced shallot (optional)
- 2 Tbsp grated Parmesan or Reggiano cheese

DIRECTIONS

1. Preheat oven to 400°F.
2. On a large baking sheet, toss broccoli florets and stems with 2 tbsp oil and season with salt and pepper.
3. Roast the broccoli in the oven for about 30 minutes, tossing halfway through, until browned and tender.
4. In a small bowl, whisk lemon juice with shallot (optional) and remaining 2 tbsp oil. Add salt and pepper to taste.
5. Scrape the broccoli into a separate bowl and pour the dressing on top, along with the grated cheese. Toss well and serve.



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