

Lemon Parmesan Broccoli

Prep Time: 10 min

Cook Time: 20 min

Servings: 4



This simple and delicious recipe is a yummy way to brighten ordinary roast broccoli. The addition of a quick lemon shallot dressing and Parmesan cheese elevates the roasted caramelized flavor and crisp texture of the broccoli. Lemon Parmesan Broccoli is a great side dish and can be enjoyed warm or as a chilled salad, and any left overs are really good added to a grilled cheese sandwich.

Ingredients

- 1 large head broccoli (about 1.5 lbs), cut into 1 1/2" florets
- 1/4 cup olive oil, or other oil
- 2 tsp lemon juice
- 1 tsp minced shallot*
- 2 Tbsp grated Parmesan cheese
- salt & pepper, to taste

*substitute: sweet or yellow onion

Steps

1. Preheat oven to 375°F.
2. On a large baking sheet, toss broccoli florets and stems with 2 Tbsp oil and season with salt & pepper.
3. Roast the broccoli in the oven for about 20 minutes, tossing halfway through, until browned and tender.
4. To make the dressing: In a small bowl, whisk lemon juice, shallot and remaining 2 Tbsp oil.
5. Carefully move roasted broccoli to bowl for mixing. Drizzle the dressing over broccoli and add the grated cheese, toss well. Taste and adjust seasoning.