

# Roasted Broccoli

Preheat oven to 425°

Wash 1 large bunch broccoli.

Peel stems and cut into discs and florets.

Toss with 1 tablespoon olive oil.

Roast for about 15-20 minutes on a baking sheet.

To make dressing:

Combine:        2 Tablespoons Extra Virgin Olive Oil  
                     1/2 Teaspoon freshly grated lemon zest  
                     2 Teaspoons fresh lemon juice  
                     1/2 Teaspoon Dijon mustard  
                     2 Tablespoons grated Parmesean cheese  
                     generous pinch of salt

When the broccoli is done to your taste (some people like it crispier than others) put it into a bowl and toss with the dressing. Serve and enjoy!

Contributed by Jan Keshen for Sustainable Tallahassee, Winter 2013

