

Parmesan Roasted Broccoli

Serves: 4-6

Ingredients

6 to 7 cups fresh broccoli florets
3 to 4 tbsp olive oil
1/4 cup Italian style breadcrumbs
1/2 cup freshly shredded parmesan cheese
1 tsp garlic powder
1/2 tsp salt
1/4 tsp black pepper

Instructions

1. Preheat oven to 425 degrees F. Line a baking sheet with tinfoil and coat with non-stick spray.
2. Combine the broccoli and olive oil in a large zip close bag and shake to coat. Add the breadcrumbs, parmesan cheese, garlic powder, salt and pepper to the bag and shake to coat. Use your hands to rub the bag and help the coating to stick to the broccoli.
3. Spread the broccoli in an even layer on the baking sheet, picking up any coating that's on the bottom and dispersing it over the broccoli as needed. Bake for 12 minutes, then stir and flip the broccoli, bake for an additional 10 to 15 minutes, until crisp-tender. Enjoy!

<https://iwashyoudry.com/parmesan-roasted-broccoli/>