

BROCCOLI TO DIE FOR

Preheat the oven to 425.

Take 4-5 lbs broccoli (two large bunches?), cut into florets (but relatively big ones.)

After you wash them - **dry them THOROUGHLY** – very important to this recipe!

Now, it's easy.

Toss with olive oil, salt and pepper. (She says 5 Tbs olive oil, 1 1/2 tsp salt (I used flavoured salt from a grinder), 1/2 tsp fresh ground pepper, but I just eyeballed it.) Now add 4 garlic cloves that are peeled and sliced (or minced) and toss them in too.

Put the broccoli on a cookie sheet.

Roast in the oven 20 to 25 minutes, until "crisp-tender and the tips of some of the florets are browned."

When it's done, take it out of the oven.

Zest a lemon over the broccoli.

Squeeze the lemon juice over the broccoli.

Add 1.5 Tbs more olive oil.

And toss with 1/3 cup of freshly grated Parmesan cheese.

You can add 3 Tbs toasted pine nuts (I left those out).

Yummy! (And I don't say that easily about broccoli!)

