



no more
white bread

Roasted Broccoli

Serves 4

This is the easiest, and best, way to make broccoli. Roasting it gives it a unique flavor, and it's about the only way I eat cooked broccoli anymore. The recipe is from one of my favorite authors, Michael Ruhlman, who I had the pleasure to meet at a conference we both presented at outside of Cleveland. If the broccoli is too underdone just return it to the oven for a few minutes. It's ok to have a little char on it. Adds flavor!

Ingredients

Florets from 2 heads of broccoli
6-7 fat cloves of garlic
3 T olive oil

Kosher salt
4 lemon wedges (optional)

Directions

Preheat the oven to 425dg. F
Place the broccoli and garlic in a large bowl.
Toss with 2 T of the olive oil, and sprinkle with kosher salt.
Place in a 13 x 9 oven safe dish.
Drizzle with the remaining 1 T of olive oil.
Place in the oven and roast for 10 minutes.
Remove, toss to mix, and return to oven for about 5 minutes.
Serve.

Source: How to Roast, by Michael Ruhlman

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