

Broccoli - Parmesan-Roasted

Servings: 6

Source: Back to Basics -Barefoot Contessa 3/09

Ingredients

- 4 lbs. Broccoli
- 4 Garlic Cloves, Peeled And Thinly Sliced
- Good Olive Oil
- 1½ teaspoons Kosher Salt
- ½ teaspoon Black Pepper
- 2 teaspoons Grated Lemon Zest
- 2 Lemon Juice
- 3 Pine Nuts, Toasted
- ⅓ cup Grated Parmesan Cheese
- 2 Julienned Fresh Basil Leaves

Method

Preheat the oven to 425°F.

Cut the broccoli florets from the thick stalks, leaving an inch or two of stalk attached to the florets, discarding the rest of the stalks.

Cut the larger pieces through the base of the head with a small knife, pulling the florets apart. You should have about 8 cups of florets.

Place the broccoli florets on a sheet pan large enough to hold them in a single layer. Toss the garlic on the broccoli and drizzle with 5 tbsp olive oil. Sprinkle with the salt and pepper. Roast for 20-25 minutes, until crisp-tender and the tips of some of the florets are browned.

Remove the broccoli from the oven and immediately toss with 1½ tbsp olive oil, the lemon zest, lemon juice, pine nuts, Parmesan, and basil. Serve hot.

Notes

Watch the timing. I found 20-25 minutes way too long although I never made the full recipe.