

servings: 3-4 prep time: 10 min cook time: 25 min freezes?: No

EASY CRISPY ROASTED BROCCOLI

Ingredients:

- 1 head of broccoli, chopped into florets (don't waste the stem, peel it, and chop it up as well)
- 2 Tbsp olive oil
- 1/2 - 1 Tbsp of garlic powder
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp chili flakes (optional)



Instructions:

1. Preheat oven to 425, line a baking sheet with parchment paper
2. Add broccoli pieces to a bowl, drizzle olive oil on top, and toss to coat.
3. Sprinkle seasoning on top, and toss again to ensure everything is fully coated.
4. Spread out in a single layer on baking sheet
5. Bake for 20-25 minutes, checking & flipping it halfway through