

# Roasted Broccoli with Parmesan

(Makes approx. 4 servings)

## Ingredients:

- 1 small head of broccoli (~15cm diameter)
- 1 tablespoon of olive oil
- 1 teaspoon of salt
- 1 teaspoon of pepper
- 2 tablespoons of grated parmesan.



## Directions:

1. Preheat the oven to 400°F.
2. Peel outer layer of broccoli stalks
3. Cut broccoli lengthwise, keeping the broccoli and florets intact
4. Arrange in single layer on baking sheet
5. Drizzle olive oil on top, and spread salt and pepper
6. Place in oven and cook for 10-15 minutes, until nicely caramelized
7. Turn broccoli over and sprinkle parmesan cheese
8. Cook for 5 more minutes, or until cheese is melted.
9. Let cool and transfer to Tupperware container to be stored overnight

