



Easy Roasted Broccoli

Ingredients

- 14 ounces broccoli
- 1 tablespoon olive oil
- Salt and freshly ground black pepper, to taste

Instructions

Step 1

Preheat your oven 400°F (200°C). Gather all your ingredients.

Step 2

Cut the broccoli florets from the stalk. Don't toss the stalks — they're just as tasty!

Step 3

Peel the outer layer of the stalk and slice it into ¼-inch thick pieces.

Step 4

In a bowl, toss the broccoli florets and sliced stems with olive oil. Season generously with salt and freshly ground black pepper.

Step 5

Spread the broccoli evenly on a baking sheet in a single layer. Roast in the preheated oven for 18 to 20 minutes, or until the broccoli is tender and lightly browned.

Step 6

Serve and enjoy the roasted goodness!