

DINNERLY



Roasted Garlic-Parmesan Broccoli

Quick & Easy Side!



ca. 20min



2 Servings

We'll happily eat our vegetables when they're covered in garlic powder, red pepper flakes, and Parmesan. This side of roasted broccoli is the perfect addition to whatever you're making for dinner. Pair it with a juicy chicken breast, roast it along with more veggies, or even throw it into some pasta. We've got you covered!

WHAT WE SEND

- 2 (½ lb) broccoli
- 1 pkt crushed red pepper
- ¼ oz granulated garlic
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

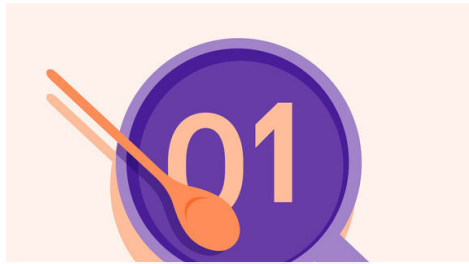
- rimmed baking sheet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

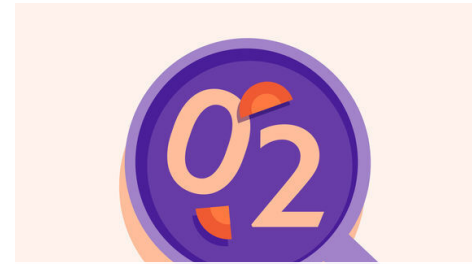
Calories 120kcal, Fat 9g, Carbs 8g, Protein 5g



1. Prep broccoli

Preheat oven to 500°F with a rimmed baking sheet on the bottom oven rack.

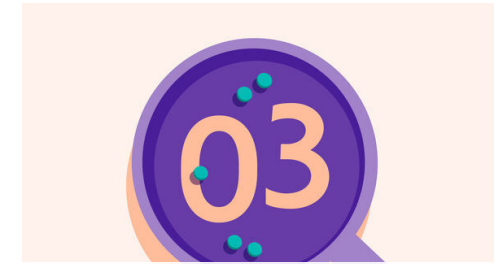
Cut **broccoli** into florets, if necessary. Toss in a large bowl with **red pepper flakes**, **1½ teaspoons granulated garlic**, and **2 tablespoons oil**; season with **salt** and **pepper**.



2. Roast broccoli

Carefully transfer **broccoli** to preheated baking sheet and spread in an even layer.

Roast on bottom oven rack until tender and deeply browned in spots, 15–20 minutes.



3. Serve

Serve **roasted broccoli** with **Parmesan** sprinkled over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!