



Broccoli Parmesan & Garlic Bread

2-for-1 Sides!



30min



2 Servings

The ultimate sides for a simple dinner or a welcome addition to any table, these flavorful dishes come together in a snap. Parmesan and tomato paste coat fresh broccoli that roasts to a tender char before we toss with crunchy breadcrumbs and Tuscan spices. Parsley, butter, and dried spices smear onto toasted bread for crisp and savory bites throughout your meal. (2p-plan serves 2; 4p-plan serves 4—nutrition reflects 1 portion)

What we send

- ½ lb broccoli
- ¾ oz Parmesan ¹
- 6 oz tomato paste
- 1 oz panko ³
- ¼ oz Tuscan spice blend
- ¼ oz fresh parsley
- 1 mini baguette ^{2,3}

What you need

- olive oil
- sugar
- kosher salt & ground pepper
- 3 Tbsp butter, softened ¹

Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

Cooking tip

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Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 41g, Carbs 59g, Protein 14g



1. Prep broccoli

Preheat oven to 450°F with racks in the upper and lower thirds. Lightly **oil** a rimmed baking sheet.

Cut **broccoli** into 1-inch florets, if necessary. Finely grate **Parmesan**, if necessary.



2. Roast broccoli

On prepared baking sheet, combine **broccoli**, **half of the Parmesan**, **3 tablespoons tomato paste**, **1½ tablespoons oil**, and **¼ teaspoon sugar**. Use your hands to coat tomato paste all over broccoli. Season all over with **salt** and **pepper**. Spread broccoli in an even layer, then roast on lower oven rack until tender and charred in spots, about 15 minutes.



3. Toast breadcrumbs

While **broccoli** roasts, heat **1 tablespoons oil** in a medium skillet over medium-high. Add **3 tablespoons of the panko** (save rest for own use) and cook, stirring, until lightly golden, 2-3 minutes. Remove from heat and season to taste with **salt**.



4. Finish broccoli

Directly on baking sheet, toss **broccoli** with **toasted breadcrumbs** and **half of the Tuscan spice blend**.

Transfer **broccoli** to a serving dish, then top with **remaining Parmesan**.



5. Prep garlic bread

Finely chop **parsley leaves and stems**. In a small bowl, combine **parsley**, **remaining Tuscan spice blend**, and **3 tablespoons softened butter**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Spread **butter mixture** on cut sides of **baguette**. Place **bread** cut-side up on same baking sheet and bake on upper oven rack until browned around edges and fragrant, 5-7 minutes. Cut **garlic bread** into pieces, if desired, and serve with **broccoli Parmesan**.