HOT & BOLD

# Garlic Roasted Broccoli with Lemon and Chilli

| PREP | COOK | SERVES |
| --- | --- | --- |
| 10 min | 20 min | 4 |

Vegan Vegetarian

Broccoli roasted until the edges crisp, tossed with garlic, chilli flakes and lemon. A vegan side that steals the show.

## Ingredients

- 2 large heads of broccoli, cut in medium florets
- 4 tbsp olive oil
- 4 garlic cloves, thinly sliced
- 1/2 tsp chilli flakes
- 1 lemon, zest and juice
- Salt and black pepper
- 2 tbsp toasted pine nuts or almonds (optional)

## Method

1. Heat the oven to 220°C and put a large baking tray inside to get hot.
2. Toss the broccoli with the oil, salt and pepper in a big bowl.
3. Spread the florets on the hot tray in one layer, so they are not crowded.
4. Roast for 12 minutes, then add the garlic and chilli flakes and toss.
5. Roast for 5 to 8 minutes more, until the tips are charred and the stalks are tender.
6. Transfer to a plate, add the lemon zest and juice, and scatter over the nuts if using. Serve hot.

### Cook's tip

Dry the broccoli well after washing. Wet florets steam instead of roast, and you lose the crispy edges.