

Roasted Broccoli

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

- Fresh Broccoli Florets
- Olive Oil
- Kosher Salt
- Ground Pepper

Instructions

1. Preheat oven to 375°F.
2. Line a baking sheet with foil and spritz with nonstick spray.
3. Wash broccoli florets, and pat dry with a paper towel.
4. Place broccoli florets onto the baking sheet, drizzle with a few tablespoons of olive oil and a good pinch of kosher salt and ground pepper.
5. Bake at 375°F for 30 minutes, or until the tops become crisp and the bottoms caramelize a bit.

