

## **Roasted Garlic Lemon Broccoli**

### *Ingredients*

4 heads broccoli, separated into florets  
4 teaspoons extra-virgin olive oil  
2 teaspoon sea salt  
1 teaspoon ground black pepper  
2 clove garlic, minced  
1 teaspoon lemon juice

### *Directions*

Preheat the oven to 400 degrees F (200 degrees C). In a large bowl, toss broccoli florets with the extra virgin olive oil, sea salt, pepper and garlic. Spread the broccoli out in an even layer on a baking sheet.

Bake in the preheated oven until florets are tender enough to pierce the stems with a fork, 15 to 20 minutes. Remove and transfer to a serving platter. Squeeze lemon juice liberally over the broccoli before serving for a refreshing, tangy finish.