

Roasted Broccoli

Ingredients:

- 1 head of broccoli
- 2 tablespoons of olive oil
- Salt
- Pepper

Instructions:

- Preheat the oven to 400°F (200°C).
- Cut the broccoli head into small florets.
- Rinse the florets under cold water and drain well.
- Toss the broccoli florets with olive oil, salt, and pepper.
- Spread the seasoned broccoli florets in a single layer on a baking sheet.
- Roast the broccoli for 15-20 minutes, or until it is tender and slightly crispy.
- Serve the roasted broccoli immediately as a side dish.