Parmesan Roasted Broccoli

This delicious mix of broccoli, parmesan and pine nuts is a perfect salad for potlucks or a simple weekday side dish that can be paired with any meal.

Ingredients:
- 5 pounds of broccoli
- 4 garlic cloves, peeled and thinly sliced
- 5 tablespoons olive oil, divided
- 1 ½ teaspoons salt
- ½ teaspoon ground black pepper
- 2 teaspoons grated lemon zest (1-2 lemons)
- 2 tablespoons freshly squeezed lemon juice (1 lemon)
- 3 tablespoons pine nuts, toasted
- 1/3 cup freshly grated parmesan cheese
- 2 tablespoons fresh basil leaves, julienned (sliced in thin strips)

Directions:
1. Preheat oven to 425°F.
2. Cut broccoli from thick stalks, leaving an inch or two of stalk attached to the florets. Cut through the base of any large pieces, pulling the broccoli apart. There should be approximately 8 cups of broccoli pieces.
3. Put broccoli on a large sheet pan, drizzle with 4 tablespoons of olive oil and sprinkle with salt and pepper. Toss to coat.
4. Roast for 20-25 minutes, until crisp-tender and tips of some of the florets are browned.
5. Immediately after removing broccoli from oven toss with 1 tablespoon of olive oil, lemon zest, lemon juice, pine nuts, parmesan and basil.

Serving Size: about 1 ¼ cups
Yield: 6 servings

Nutrition Information / Amount per serving:

<table>
<thead>
<tr>
<th></th>
<th>Calories</th>
<th>Protein</th>
<th>Total fat</th>
<th>Total Carbohydrates</th>
<th>Dietary Fiber</th>
<th>Sodium</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>280</td>
<td>13 g</td>
<td>16 g</td>
<td>25.5 g</td>
<td>10 g</td>
<td>775 mg</td>
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<tr>
<td>Saturated fat</td>
<td>2.5 g</td>
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<td></td>
<td></td>
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<tr>
<td>Cholesterol</td>
<td>4 mg</td>
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