

Recipe Name:	Roasted Broccolini		Yield:	4 servings
<i>Ingredients Details</i>				
Ingredient	Unit	Amount		
Lemon	ea	1		
Garlic Cloves, <i>smashed</i>	ea	4		
Broccolini	ea	2		
Olive Oil	tbsp	3-4		
Salt	TT	TT		
Black Pepper	TT	TT		
Parmesan, <i>finely grated</i>	c.	1/2		
<i>Preparation Instructions</i>				
Step	Description			
1	Heat oven to 425 degrees. Thinly slice half the lemon into rounds and set the other half aside. Toss lemon slices, garlic and broccolini with the olive oil on a rimmed baking sheet. Season with salt and pepper, making sure everything is evenly coated, especially the broccolini tips so they get fried and crisp.			
2	Sprinkle with Parmesan and roast until the broccolini is bright green, starting to char and the cheese is golden brown, 10 to 15 minutes.			
3	Remove from the oven, squeeze the remaining half of the lemon over the top and serve.			