

Roasted Broccoli

Bialik College Kitchen Garden Program



Ingredients:

- 4 heads of broccoli, cut into florets (bite size pieces)
- 2-3 tablespoons olive oil
- 2 cloves of garlic, finely chopped
- 1 teaspoon lemon zest
- 1/3 cup panko crumbs
- ¼ cup parmesan cheese, grated
- salt/pepper

Equipment:

- chopping board
- knife
- zester
- metric measuring cups/spoons
- baking tray x 2
- baking paper

Method:

1. Preheat oven to 200C.
2. Spread panko crumbs on a tray and bake for 2 minutes or until slightly toasted.
3. Place broccoli pieces, olive oil, garlic, lemon zest and salt/pepper into a bowl and mix well.
4. Once panko crumbs are out of the oven, place in the bowl with the broccoli.
5. Reduce oven to 180C.
6. Divide broccoli onto oven trays lined with baking paper.
7. Bake for 20 minutes.
8. As soon as the broccoli is out of the oven, place in a bowl and toss in the cheese.
9. Serve immediately.