

Roasted Broccoli

<http://userealbutter.com/2018/01/02/roasted-broccoli-recipe/>

3 lbs. broccoli florets, cut into large bite-sized pieces
1/2 cup olive oil (more as needed)
salt and pepper to taste

Preheat oven to 425°F. In a large bowl, toss the broccoli florets with half of the olive oil. Season with salt and pepper and toss again. Toss with remaining olive oil. Spread the broccoli into a single layer on a rimmed baking sheet (I line mine with aluminum foil). Roast for 20 minutes, turn the broccoli (to increase the surface area of browning) and return to the oven for another 20 minutes. Serve hot or at room temperature. Serves 8-12.