ITALIAN OVEN ROASTED BROCCOLI

- 1 lb Broccoli florets
- 4 tbsp Corto Olive oil
- 1 tsp 1909 Heritage Farms Granulated garlic
- 1 tsp 1909 Heritage Farms Dried oregano
- 1 tsp Black pepper
- 1 tsp Salt

- 1. Preheat the oven to 375 degrees.
- 2. In a large mixing bowl toss in the broccoli florets with the olive oil and mix together, then add the spices and mix again.
- 3. Prepare your sheet pan and spread the broccoli evenly across the pan.
- 4. Cook for about 15-20 minutes or until the edges of the broccoli are crispy, remove from the oven and cool before serving.

ADDITIONAL INFORMATION

Course Sides, To-Go Friendly

Category <u>Vegan</u>, <u>Vegetarian</u>

Cuisine Chef Dana, Italian