

## Roasted Broccoli

I cooked this for the first time over the weekend. I have been continuing to experiment with my enchilada recipe and am very pleased so far. But I've wanted to see how vegetables other than spinach and Swiss chard would fare. Since I've wanted to try the roasted broccoli, I thought I would kill two birds with one stone and put the broccoli into vegetable enchiladas. I loved the roasted broccoli. This will be a new family mainstay. However, while it was good in the enchiladas I still like the enchiladas prepared with Swiss chard the best. And the enchilada sauce masked the greatness of the broccoli. So my recommendation is: serve the broccoli as a side on its own!

## Roasted Broccoli

Preheat oven to 425°F

1 lb. Broccoli  
2 Tbls. Olive oil  
Salt

Wash broccoli and dry really well! Chop into bite size pieces. Toss with olive oil in a large bowl. Spread in a single layer on baking sheet. Salt to taste. Place on center rack of oven and roast for 15 - 25 minutes, until crisp-tender and the tips of some of the florets are browned. Optional: season with pepper and/or add whole, peeled garlic cloves to the broccoli before roasting.