



Ingredients:

1 large bunch of broccoli

Olive oil

Kosher salt

Cracked black pepper

Zest of one very large lemon

What To Do:

Preheat oven to 400°.

Remove florets from broccoli stems, give a very rough chop. Place on a large baking sheet. Sprinkle with olive oil, kosher salt and pepper. Zest the lemon over the broccoli, and roast at 400 degrees for 25 to 30 minutes, until broccoli begins to turn slightly brown on the edges and is somewhat fork tender. Shake several times while cooking. Serve immediately.