



Roasted Broccoli

4 servings
35 minutes

Ingredients

6 cups Broccoli (cut into florets)
1 1/2 tbsps Avocado Oil
1/2 tsp Garlic Powder
1/4 tsp Sea Salt

Directions

- 1 Preheat the oven to 400°F (204°C). Line a baking sheet with parchment paper.
- 2 Arrange the broccoli florets on the baking sheet and season with avocado oil, garlic powder and sea salt. Toss well. Roast in the oven for 25 to 30 minutes or until broccoli is tender. Toss at the halfway point.
- 3 Remove from the oven and divide between plates. Enjoy!

Notes

Storage, Refrigerate in an airtight container for up to 3 days.

No Avocado Oil, Use olive oil or melted coconut oil instead.

No Garlic Powder, Use freshly ground black pepper, cumin, smoked paprika or onion powder instead.