

## Scott's Parmesan and Lemon-Roasted Broccoli

### Ingredients:

4 to 5 lbs. broccoli, cut into florets  
4 garlic cloves, peeled and thinly sliced  
6 ½ tbsp. good olive oil  
1½ tsp. kosher salt  
½ tsp. freshly ground black pepper  
2 tsp. grated lemon zest  
2 tbsp. freshly squeezed lemon juice  
4-6 slices lemon after zesting and squeezing juice  
3 tsp. pine nuts, toasted  
3 tsp. roasted peanuts or cashews  
1/3 cup freshly grated Parmesan cheese  
2 tbsp. fresh basil leaves (about 12 leaves), julienned (optional)

### Instructions:

Preheat oven to 425°F.

Cut the broccoli florets from the thick stalks, leaving an inch or two of stalk attached to the florets, discarding the rest of the stalks. Cut the larger pieces through the base of the head with a small knife, pulling the florets apart. You should have about 8 cups of florets.

Drizzle broccoli with 5 tablespoons olive oil. Sprinkle with the salt and pepper. Place the broccoli florets on a sheet pan large enough to hold them in a single layer. Roast for 20 to 25 minutes, until crisp-tender and some florets' tips are browned and/or charred.

Remove the broccoli from the oven and immediately toss with 1½ tablespoons olive oil, the lemon zest, lemon juice, pine nuts, peanuts or cashews, Parmesan, and basil. Serve hot.