Parmesan-Roasted Broccoli

Quick · Serves a crowd · Serves 5–6

Ken's note: TBD

Ingredients

- 1½–2 lb broccoli, cut into florets
- 3 Tbsp olive oil
- 2–3 garlic cloves, minced
- ⅓–½ cup finely grated Parmesan, plus more to finish
- Zest of 1 lemon
- 1–2 Tbsp lemon juice
- A pinch to ¼ tsp red pepper flakes
- 3 Tbsp pine nuts
- Black pepper
- Salt

Method

1. Heat the oven to 425°F. Dry the broccoli well, toss with the oil, garlic, and pepper, and spread in a single layer. Roast 15 minutes, turn, and sprinkle with the Parmesan. Roast 5–10 minutes more, until browned at the edges and the cheese is crisp in spots.
2. Toast the pine nuts in a dry skillet until just golden. While the broccoli is hot, add the lemon zest, pepper flakes, and lemon juice. Taste and salt at the end — the Parmesan is already salty. Scatter the pine nuts over the top.
3. **Other finishes** (roast the broccoli with oil, garlic, and pepper as above, and skip the Parmesan, lemon, and pine nuts unless noted):

Notes

- **Lemon Butter Sauce:** toss the hot broccoli with about ½ cup of the sauce and finish with flaky salt.
- **Tahini-lemon:** whisk 3 Tbsp tahini with the juice of 1 lemon, 1 small grated garlic clove, and enough water to make a pourable sauce. Drizzle over the hot broccoli.
- **Chili-garlic soy and sesame:** toss with 2 Tbsp soy sauce, 1 Tbsp toasted sesame oil, 1–2 tsp chili-garlic sauce or chili crisp, and a splash of rice vinegar. Finish with sliced scallions and sesame seeds.
- **Anchovy-garlic breadcrumbs:** toast ¾ cup coarse breadcrumbs in 2–3 Tbsp olive oil with 2 minced garlic cloves and 2 mashed anchovy fillets until golden. Off the heat, add lemon zest and chopped parsley, and scatter over the broccoli.