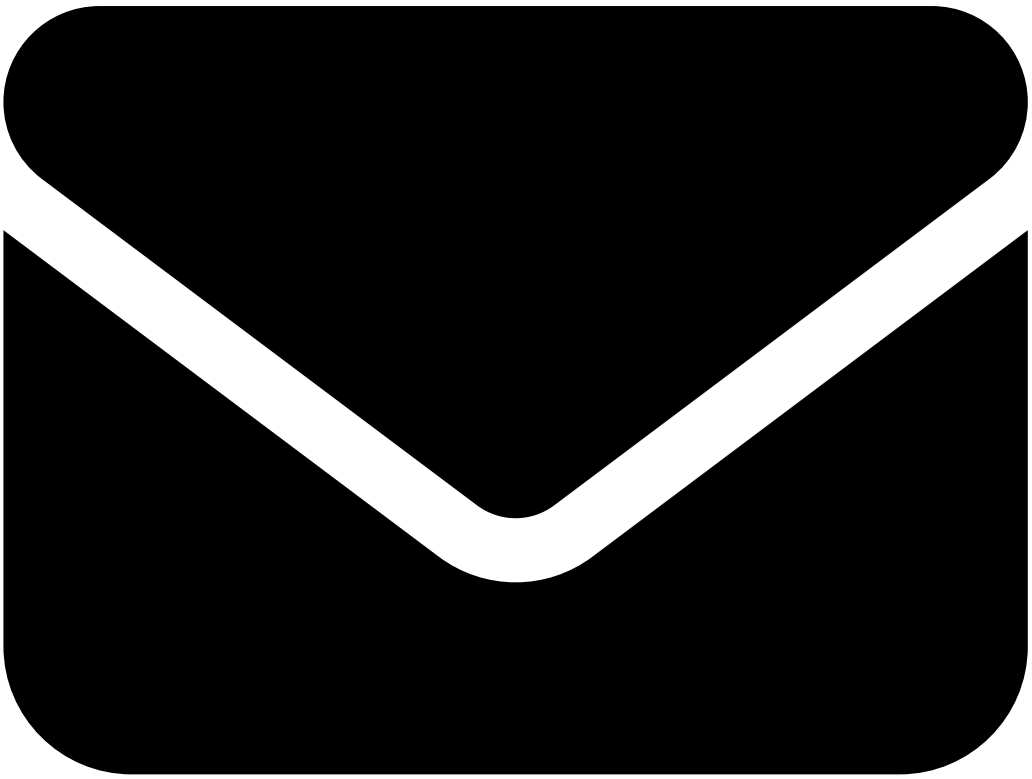
Roasted parmesan broccoli side dish

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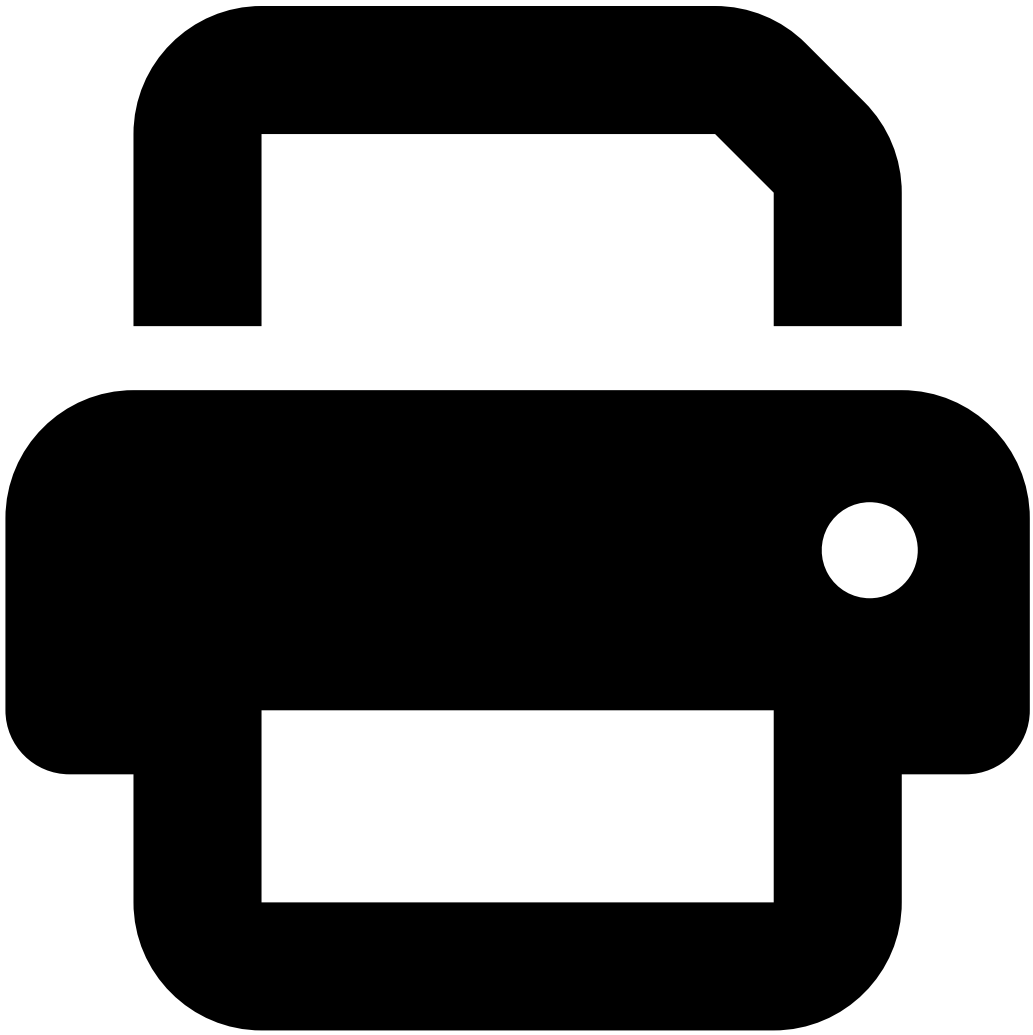









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If your looking for a simple yet flavorful side dish that complements almost any meal, look no further than this oven roasted parmesan broccoli side dish. Roasting broccoli brings out it’s natural sweetness and adds a delicious crunch. The high heat caramelizes the edges, making it a far cry from the sometime soggy texture of steamed or boiled broccoli. Once you try roasting broccoli with good quality parmesan, breadcrumbs, and herbs, you’ll wonder why you ever cooked it any other way. It’s a game-changer in the world of side dish. Plus, it’s so easy to make!!!

Why You’ll Love This Roasted Parmesan Broccoli

Quick and easy: This oven-roasted Parmesan broccoli comes together with just a few simple ingredients and minimal prep. Once it’s in the oven, you can focus on preparing the rest of dinner while the broccoli roasts to golden, crispy perfection.

Healthy and delicious: Broccoli is packed with fiber, vitamins, and antioxidants. Roasting it with olive oil, garlic, and freshly grated Parmesan brings out its natural sweetness while adding a delicious savory flavor and crispy edges.

Even picky eaters will love it: If you have a hard time getting everyone to eat their vegetables, this crispy Parmesan broccoli is worth trying. The golden cheese, roasted edges, and delicious garlic flavor make broccoli much more appealing.

A versatile side dish: One of my favorite things about roasted Parmesan broccoli is how easily it pairs with so many meals. I served mine with crispy oven-fried chicken cutlets, and it was the perfect combination. It's also delicious alongside grilled chicken, steak, roasted fish, or your favorite Italian pasta dish.

What to Serve with Parmesan Roasted Broccoli

If you're looking for more easy side dishes to complete your meal, try serving this broccoli with my **Oven-Fried Lemon Chicken Cutlets**, **Italian Roasted Potatoes**, or **Italian peppers and potatoes**. These simple sides make it easy to put together a delicious family dinner without spending hours in the kitchen.

For easy preparation, I recommend using a sturdy **rimmed baking sheet**, a good **chef's knife**, and a **box grater** for freshly grated Parmesan cheese.

If you make this easy Roasted Parmesan Broccoli, please leave me a comment and let me know how it turned out! I love hearing from you, and it's always my favorite part of sharing my recipes. Let me know what you served it with, too!

Roasted Parmesan Broccoli Side Dish



This easy Roasted Parmesan Broccoli is a delicious, healthy side dish made with fresh broccoli, olive oil, garlic, and Parmesan cheese. Oven-roasted until tender with golden, crispy edges, it's an easy way to add flavor to any weeknight dinner and pairs perfectly with chicken, steak, fish, or pasta.

- 2 Lbs. broccoli florets
- 2 Tbsp. extra virgin olive oil
- 1 cup breadcrumbs
- 1 cup grated parmesan cheese
- 2 Tbsp. chopped Italian parsley
- 2 Tbsp. finely minced garlic
- salt and pepper to taste

1. Start by washing and broccoli pat dry with paper towels then cut into equal pieces
2. Place on a cookie sheet drizzle with the olive oil top the broccoli with the breadcrumbs, parmesan cheese, garlic and Italian parsley.
3. Roast in a preheated 400 -degree oven for 20 to 30 minutes, or until beginning to brown with a crust form the breadcrumbs and cheese.

Spread the broccoli in a single layer on a large baking sheet to help it roast rather than steam. Freshly grated Parmesan

adds the best flavor, and roasting at a high temperature helps create delicious golden edges.
Main Course
American, Italian
roasted broccoli recipe,