

# Chili-Garlic Roasted Broccoli

## Kitchen Equipment

Knife  
Cutting Board  
Measuring cups and spoons  
large mixing bowl  
Mixing spoon  
Baking sheet

## Ingredients

2 Tablespoons Olive Oil  
5 Cloves Garlic, finely chopped  
1 Tablespoon chili powder  
1 Tablespoon grill seasoning

## Directions

1. Preheat oven to 425 degrees F.
2. Place olive oil, garlic, chili powder, and grill seasoning in the bottom of a large bowl and add the broccoli spears. Toss to coat the broccoli.
3. Spray baking sheet with non-stock cooking spray. Place broccoli on the baking sheet and roast in the oven until ends are crisp and brown and the stalks are tender, 17-20 minutes.