

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.

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