**Roasted Broccoli**   
Serves 3-4 as a side dish

1 1/2 pounds broccoli, cut into florets of even size   
3 Tbsp olive oil   
Juice from half a lemon, about 1 Tbsp   
Kosher salt   
2-3 garlic cloves, minced   
Freshly ground black pepper   
1/4 cup grated Parmesan cheese

Preheat oven: Preheat oven to 425°F   
In a large bowl toss the broccoli florets and minced garlic with olive oil and lemon juice until lightly coated. Sprinkle salt over the broccoli and toss to coat. Arrange the broccoli florets in a single layer on a baking sheet that has been rubbed with some olive oil or lined with parchment paper or aluminum foil. Roast at 425°F for 16-20 minutes until cooked through (check by poking with a fork, should be fork tender) and lightly browned. The browned bits are the best! So don’t worry if you see some charring. Put the roasted broccoli back in the bowl and toss with freshly ground black pepper and the grated parmesan cheese.   
Serve immediately.