

Spicy Roasted Broccoli with Lemon Goat Cheese

Prep Time: 10 minutes

Cook Time: 25 minutes

Ingredients:

2 heads of broccoli

2 tablespoons olive oil

4 garlic cloves minced

½ teaspoon salt

½ teaspoon pepper

½ teaspoon crushed red pepper flakes

Goat Cheese Drizzle:

4 ounces goat cheese at room temperature

½ lemon freshly zested

1 to 2 tablespoons freshly squeezed lemon juice

Pinch of salt and pepper

1. Preheat the oven to 425 degrees.
2. Slice the broccoli head into large pieces or simply break it into florets. Place on baking sheet. Drizzle with the olive oil. Sprinkle on the minced garlic, salt, pepper and crushed red pepper flakes. Toss together if necessary so every bit of broccoli is covered.
3. Roast the broccoli for 20 to 25 minutes, until golden brown and toasty. Serve immediately with the goat cheese drizzle.

Goat Cheese Drizzle

1. Place the goat cheese, lemon zest and 1 tablespoon lemon juice in the food processor. Blend and pulse until smooth and combined. If you like it creamier, add another tablespoon or so of lemon juice until the desired consistency is reached.
2. Blend in salt and pepper. Taste and season additionally to taste.

This will keep in the refrigerator for 1 to 2 days.