



**The Gathered Green**

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## OVEN ROASTED BROCCOLI

Thank you paleoleap.com for this recipe and picture.

*Serves 4*

### Ingredients

- 2 broccoli heads, cut into florets
- ¼ cup coconut oil, melted
- 4 garlic cloves, minced
- 2 teaspoons fresh lemon juice
- Zest of half lemon
- ¼ cup sliced almonds
- 1 teaspoon paprika
- ½ teaspoon red pepper flakes
- Sea salt and freshly ground black pepper to taste





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## Method

In a bowl combine the coconut oil, garlic, lemon juice, lemon zest, paprika, red pepper flakes, and season to taste.

Place the broccoli florets on a baking sheet, drizzle the coconut oil mixture over the broccoli. Toss until well covered.

Place in the oven and roast for 10 to 15 minutes, turning at the halfway point.

Sprinkle the sliced almonds over the broccoli and place back into the oven another 5 to 8 minutes or until broccoli is tender.

Season to taste.

Enjoy!

Jane

