



Roasted Broccoli

- 6 cups broccoli florets
- 1/4 cup olive oil
- 2 T. Pollen Ranch Zensational Blend
- 1/4 cup finely grated Parmigiano Reggiano cheese

Preheat oven to 400°F.

1. Place the broccoli, olive oil and Zensational blend in a large plastic freezer bag. Shake the bag thoroughly until it is evenly coated with the oil and spices. Let the bag sit on the counter and marinate for about 5 minutes, then shake one more time.
2. Spread the coated broccoli on a baking sheet in a single layer. Place in the oven and roast for 20-25 minutes, stirring once halfway through. When the broccoli is tender, remove from the oven and immediately sprinkle with the Parmigiano Reggiano. Serve immediately.