

Real Easy Roasted Broccoli with Tahini Sauce

EZ RECIPES FROM COOKING WITH CHAD



serves 4

ingredients

- 1 large head of broccoli, cut into smaller florets the same size
- 3 Tbsp. extra virgin olive oil
- 1/2 tsp kosher salt
- 1 lemon, juiced
- 1 garlic clove, grated or finely minced
- 5 Tbsp. tahini
- 2 Tbsp sesame seeds (optional)



directions

- Preheat oven to 425 degrees
- With florets in a large bowl, drizzle with 2 Tbsp. olive oil and season with 1/2 tsp. salt (and any other spices you're experimenting with) and toss to coat
- Transfer broccoli to rimmed baking sheet and spread out in one layer with space between florets
- Roast for about 8 minutes
- While roasting make the sauce by whisking lemon juice, tahini, 1/2 tsp. salt, garlic and about 1/4 cup hot water together in a bowl
- Gently shake the roasting pan to flip broccoli and roast another 5-8 minutes
- Serve the broccoli on a platter with tahini sauce drizzled over - garnish with sesame seeds and lemon wedges if desired.