

Oven Roasted Broccoli and Olives

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- 1 package of broccoli – cut into large pieces that still contain some of the stalk.
- ½ to 1 cup of mixed pitted olives – you can use Kalamata, queen, black, stuffed olives, whatever you want!
- ¼ cup olive oil
- 6 cloves minced garlic – I use the kind already minced in a jar.
- A squeeze of lemon juice
- 1 teaspoon salt

Instructions

1. Preheat oven to 425 and cover a large baking sheet with tinfoil.
2. In a very large mixing bowl, add olive oil, salt, garlic, lemon juice, and mixed pitted olives. You can use whatever kind you like best, kalamata, queen, black, garlic stuffed, whatever! I used a mixed selection I picked up in the olive bar at my local grocery store.
3. Then add the broccoli and mix it all around so all the broccoli is coated in the olive oil mix.
4. Spread on the prepared baking sheet. Bake for around 20 minutes.