

Roasted Broccoli & Cauliflower with Lemon Parsley

Servings

4

Calories

120

Prep Time
15 Minutes

Total Time 35 minutes

Skill Level

Easy

Ingredients

1 (12 ounce) package Mann's Broccoli & Cauliflower

3 tablespoons olive oil

Kosher salt

black pepper, freshly ground

1 cup parsley, chopped

1 tablespoon lemon juice

1/4 tablespoon lemon zest, finely grated



The Method

Preheat oven to 425°. Toss broccoli & cauliflower and 2 tablespoons of olive oil on rimmed baking sheet. Season with salt and pepper. Roast, tossing occasionally, until tender 15-20 minutes.

Meanwhile, pulse parsley, lemon juice and remaining 1 tablespoon of olive oil in blender/hand blender, until finely chopped. Season with salt and pepper. (Can be made 4 hours ahead).

Toss broccoli & cauliflower with lemon parsley mixture and top with lemon zest. Enjoy!