



Roasted Broccoli with Panko Gremolata

By Chef Veera Gaul, Ph.D.



Ingredients

2 tablespoons Italian parsley, finely chopped
2 tablespoons rosemary, finely chopped
2 large cloves garlic, peeled and grated
1 tablespoon lemon zest
2 teaspoons fresh lemon juice, divided
½ cup panko breadcrumbs, toasted (or gluten free panko crumbs)
¼ cup O&V [Roasted Garlic oil](#), divided (more as needed)
¼ teaspoon red chili flakes
1 head broccoli, cut into florets
Salt and pepper to taste

Preparation

Preheat the oven to 425 F. Line a baking sheet with parchment paper.

In a dry saucepan gently toast the breadcrumbs until browned over a medium flame. Allow to cool

In a bowl, mix together the parsley, rosemary, garlic, lemon zest, 1 teaspoon lemon juice and toasted breadcrumbs. Add the oil to the bowl, a tablespoon at a time and mix till the you achieve a crumbly consistency like wet sand. Season with salt and fresh cracked pepper

Place the broccoli in the prepared baking sheet and toss with 1-2 tablespoons of oil. Season with salt, pepper and the red chili flakes. Bake until crisp-tender and lightly browned, about 15-18 minutes. Remove from the oven and sprinkle with the remaining teaspoon of lemon juice.

Transfer to a bowl and toss with the gremolata.

Serves 4

Active time 15 minutes Total Time: 35 minutes

Notes

* The [Roasted Garlic oil](#) adds another layer of garlicky flavor to this easy dish. The high temperature cooking oil is great for roasting these and other vegetables. Feel free to use another high-quality oil that can withstand the oven temperature. You may want to add some garlic cloves to the broccoli when roasted to ensure a nice flavor.

Categories: Snacks & Sides, Vegetarian, Vegan, Gluten Free Option, Dairy Free, Gremolata, Plant Based, Herbs, Lemon, Roasted Broccoli, Easy Vegetables, Weeknight Side, Easy Entertaining,