



PRESET PROGRAM

Roasted Broccoli

Ever wondered how to make broccoli irresistible? Roasting it with salt and olive oil brings out its natural sweetness. Even your kids will love it, trust us.



PREP TIME
10 minutes

COOK TIME
20 minutes

SERVINGS
4-6

SHELF POSITION
Middle

Ingredients

- 1 pound broccoli, about 20 florets
- 3 tablespoons extra virgin olive oil
- 1 teaspoon salt
- 1 garlic clove, crushed (optional)
- Freshly ground black pepper (optional)

Tools

- June Pan
- Chopping board
- Knife
- Measuring spoons

Method

- 1** Cut the broccoli into florets.
- 2** Place florets on the Pan with the olive oil, salt, pepper and garlic, if using. Toss until the florets are well coated. Spread out in Pan in an even layer.
- 3** Place the broccoli in the June Oven. June's Food ID will recognize the broccoli. Press start and let June do the rest.