Roasted Broccoli

1 and ½ pounds broccoli crowns (roughly 2 heads)

¼ cup extra virgin olive oil

3 garlic cloves, pressed

pinch of dried red pepper flakes

½ teaspoon kosher salt

3 tablespoons raw, sliced almonds

2 teaspoons freshly squeezed lemon juice

2 – 3 tablespoons freshly grated aged pecorino-romano cheese

Slice broccoli into 1/2 inch steaks.

Whisk together oil, garlic and red pepper flakes.

Add broccoli and toss to coat. Place broccoli and foil lined baking sheet. ​

Roast broccoli 10-12 minutes at 475.

Flip and sprinkle with almonds. Roast 10 minutes longer.

Transfer broccoli to a platter and drizzle with lemon juice. Sprinkle with cheese.