

Chili-Garlic Roasted Broccoli

Serves: 6

Ingredients:

- 2 tbsp. olive oil
- 5 cloves garlic, minced
- 1 tbsp. chili powder
- 1 tbsp. grill seasoning
- 1 large head broccoli, cut in to spears
- Non-cooking spray

Instructions:

- Preheat the oven to 425 degrees.
- Place olive oil, garlic, chili powder and grill seasoning in the bottom of a large bowl and add the broccoli spears. Toss to coat the broccoli.
- Spray baking sheet with non-stick cooking spray. Place broccoli on the baking sheet and roast at 425 degrees until the ends are crisp and brown and the stalks are tender, 17-20 minutes.