

Garlic-Chili Roasted Broccoli

Ingredients:

- ¼ cup extra virgin olive oil
- 6 cloves garlic, finely chopped
- 1 tablespoon chili powder
- 1 tablespoon grill seasoning blend or grill creations
- 1 large head of broccoli, cut into thin long spears

Directions:

1. Preheat oven to 425 degrees F.
2. Place olive oil, garlic, chili powder and grill seasoning in the bottom of a large bowl and add the broccoli spears.
3. Coat broccoli evenly and place on a large nonstick baking sheet.
4. Roast broccoli until ends are crisp and brown and stalks are just tender, approximately 15 minutes.