

BLISTERED COLORED TOMATOES AND ROASTED BROCCOLI WITH PARMESAN

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

2 bunches broccoli, cut into 2 ½ inch long florets
1 medium shallot, roughly chopped
1-pint cherry tomatoes, whole
3 cloves garlic, roughly chopped
½ teaspoon red pepper flakes
4 tablespoon olive oil
Salt and freshly ground black pepper
1/3 cup grated parmesan

Directions:

- Preheat the oven to 450 degrees F
- Add broccoli to a large bowl
- Add the shallot, cherry tomatoes, garlic, and red pepper flakes with 4 tablespoons oil in a large bowl
- Sprinkle with salt and pepper
- Toss to coat and spread onto a large baking sheet
- Roast until the stems are tender-crisp and lightly golden brown, about 18 minutes
- Grate the parmesan over the broccoli while it is hot