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Mediterranean Roasted Broccoli and Tomatoes

Prep Time: 10 mins

Cook Time: 13 mins

Total Time: 23 mins

Ingredients

- 12 ounce(s) broccoli, crowns, trimmed and cut into bite-size florets, (about 4 cups)
- 1 cup(s) tomato(es), grape
- 1 tablespoon oil, olive, extra virgin
- 2 clove(s) garlic, minced
- 1/4 teaspoon salt
- 1/2 teaspoon lemon zest, freshly grated
- 1 tablespoon lemon juice
- 10 whole olive(s), black, pitted and sliced
- 1 teaspoon oregano, dried
- 2 teaspoon capers, rinsed, (optional)

Preparation

1. Preheat oven to 450°F.
2. Toss broccoli, tomatoes, oil, garlic and salt in a large bowl until evenly coated. Spread in an even layer on a baking sheet. Bake until the broccoli begins to brown, 10 to 13 minutes.
3. Meanwhile, combine lemon zest and juice, olives, oregano and capers (if using) in a large bowl. Add the roasted vegetables; stir to combine. Serve warm.

