

Grilled Broccoli

Servings : 6

Amount	Measure	Ingredient - Preparation Method
6	cups	broccoli florets
2 1/2	teaspoons	fresh lemon juice
2	tablespoons	olive oil
1/4	teaspoon	sea salt
1/4	teaspoon	freshly ground black pepper
3/4	cup	parmesan cheese - grated

Place the broccoli in a large bowl. Combine lemon juice, oil, salt, and pepper and drizzle over broccoli and toss to coat. Let stand 30 minutes.

Oil grill, then toss broccoli and drain off excess marinade.

Place parmesan cheese in resealable bag. Add broccoli in batches and shake to coat.

Grill broccoli, covered, 8-10 minutes per side till crisp tender.