

Lemon Garlic Roasted Broccoli and Carrots

Ingredients needed to make Lemon Garlic Roasted Broccoli and Carrots

1 pound broccoli florets, 2 large carrots, peeled and sliced on a bias, 4 cloves garlic, peeled and minced, 4 tablespoons olive oil, Kosher salt and freshly ground pepper to taste, 1 tablespoon Parmesan cheese, 1 tablespoon lemon zest, 1 tablespoon freshly - squeezed lemon juice,

Instructions

- In a bowl, combine broccoli, carrots, garlic, olive oil, salt, and pepper. Toss to distribute.
- Arrange vegetables in a single layer on baking sheet.
- Bake in a 450 F oven for about 15 to 20 minutes or until the vegetables are tender-crisp and lightly browned.
- Transfer vegetables to a large bowl. Add Parmesan cheese, lemon zest, and lemon juice. Gently toss to evenly distribute. Serve hot.