

## Roasted Broccoli with Parmesan

From *The Flexitarian Table*

3 pounds broccoli, bottoms trimmed,  
stems peeled, and cut into long-stemmed florets

6 T olive oil

$\frac{3}{4}$  tsp red pepper flakes

Sea salt or kosher salt and freshly ground black pepper

$\frac{3}{4}$  cup freshly grated Parmesan cheese

$\frac{1}{3}$  cup white wine vinegar



Place a 10 to 12-inch cast iron pan, a heavy rimmed baking sheet, or a roasting pan on the middle rack of the oven and preheat the oven to 450 degrees. In a large bowl, toss the broccoli with 5 T of the oil, the pepper flakes, and salt and pepper to taste. Carefully transfer the hot pan to the stovetop and add the broccoli. Sprinkle the cheese evenly over the broccoli and drizzle with the remaining 1 T oil. Return the pan to the oven and roast until the broccoli is crispy and browning on the edges and the stems have begun to soften, about 25 minutes. Transfer the broccoli to a serving platter. Add the vinegar to the hot pan and stir, scraping up the caramelized bits cooked on to the bottom. Pour the pan juices over the broccoli and serve.