Asian Roasted Broccoli



Asian Roasted Broccoli is the most delicious way to serve up fresh broccoli for dinner! This recipe goes great as an easy and healthy side dish.

Prep Time	Cook Time	Total Time
5 mins	15 mins	20 mins

★★★★★
4.94 from 15 votes

Course: Side Dish Cuisine: Asian Servings: 4 servings
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Equipment

- parchment paper
- baking sheet
- Mixing Bowls

Ingredients

- 1 pound broccoli florets fresh, washed and dried
- 2 tablespoons soy sauce
- 1 tablespoon olive oil
- 1 tablespoon rice vinegar
- 1/2 teaspoon chili paste
- 1/2 teaspoon ginger grated
- 2 cloves garlic minced
- 1 tablespoon Sesame seeds
- 1 tablespoon sesame oil

Instructions

1. Preheat oven to 400 degrees F and line a rimmed baking sheet with parchment paper.
2. In a large bowl, whisk together olive oil, soy sauce, rice vinegar, chili paste, and ginger. Add broccoli and toss to coat. Spread onto single layer on baking sheet.
3. Bake in preheated oven for about 10 minutes, stirring halfway through. Remove from oven and add garlic, sesame seeds and sesame oil. Toss to coat. Continue cooking another 5-10 minutes until edges of broccoli begin to brown and broccoli pieces are tender.
4. Serve hot and enjoy!