



Garlicky Roasted Broccoli with Chickpeas



Ingredients

- Broccoli florets, 1 large head
- Chickpeas, 1 can, drained and rinsed
- Garlic, 4 cloves, minced
- Olive oil, 2 tablespoons
- Lemon, 1 lemon, juice

Directions

1. Preheat and prepare: Preheat your oven to 400°F (200°C). Cut the broccoli into florets. Rinse and drain the chickpeas. Mince the garlic.
2. Toss and season: In a large bowl, toss the broccoli florets and chickpeas with the olive oil and minced garlic.
3. Roast: Spread the broccoli and chickpeas in a single layer on a baking sheet. Roast in the preheated oven for 20-25 minutes or until the broccoli is tender and the chickpeas are slightly crispy.
4. Finish: Squeeze the lemon juice over the roasted broccoli and chickpeas. Toss to combine.
5. Serve: Serve immediately.

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