



## Spicy Roasted Broccoli with Lemon Goat Cheese Drizzle



*Yield:* 4

*Total Time:* 35 mins



5 from 15 votes

**Leave a Review »**

### Ingredients

- 2 heads of broccoli
- 2 tablespoons olive oil
- 4 garlic cloves minced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon crushed red pepper flakes

### GOAT CHEESE DRIZZLE

- 4 ounces goat cheese at room temperature
- 1/2 lemon freshly zested
- 1 to 2 tablespoons freshly squeezed lemon juice
- pinch of salt and pepper

### Instructions

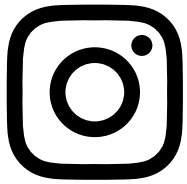
- 1 Preheat the oven to 425 degrees F.
- 2 Slice the broccoli head into large pieces or simply break it into florets. Place it on a baking sheet. Drizzle it with the olive oil. Sprinkle on the minced garlic, salt, pepper and crushed red pepper flakes. Toss it together if necessary so every bit of broccoli is covered!

- 3 Roast the broccoli for 20 to 25 minutes, until golden brown and toasty. Serve it immediately with the goat cheese drizzle.

## GOAT CHEESE DRIZZLE

- 1 Place the goat cheese, lemon zest and 1 tablespoon lemon juice in the food processor. Blend and pulse until smooth and combined. If you've like it more creamy and drizzly, you can add another tablespoon or so of lemon juice until the desired consistency is reached. Blend in the salt and the pepper. Taste and season additionally if you'd like. This stays great in the fridge for a day or two!

*Course:* Side Dish    *Cuisine:* American



### Did you make this recipe?

Be sure to follow @howsweeteats on instagram and tag **#howsweeteats**. You can also post a photo of your recipe to our facebook page. *I appreciate you so much!*