

BALSAMIC ROASTED BROCCOLI AND CHERRY TOMATOES

SERVES 6

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1 pound broccoli crowns, cut into florets and stems sliced

1 pint cherry tomatoes, halved

3 garlic cloves, chopped (or halve the garlic cloves for a more subtle flavor)

2 Tablespoons unrefined olive oil or melted coconut oil (I prefer the taste of olive oil here.)

1 Tablespoon balsamic vinegar (don't use the super expensive kind in this recipe)

¾ teaspoon fine ground sea salt

freshly ground pepper to taste

some fresh slivered basil to garnish (optional)

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1. Preheat oven to 400 degrees. Line a large baking sheet with parchment paper.
2. Place the broccoli, tomatoes and garlic on the prepared pan. Drizzle with oil and vinegar and toss to combine. Spread out in a single layer on the pan and sprinkle with salt and pepper.
3. Roast for 30 minutes.
4. Serve hot or at room temperature. Garnish with fresh basil if you have it. Don't worry about it if you don't.