

# Roasted Broccolini and Lemon With Parmesan

By Alison Roman



Michael Kraus for The New York Times

**Total Time** 20 minutes

**Rating** ★ ★ ★ ★ ★ (3,430)

Dumping cheese onto something, roasting it and calling it genius isn't the most original thought, but it's worth mentioning how wonderful this recipe is. Maybe it's the caramelized, jammy slices of lemon or maybe it's the almost burnt, crisp, frilly ends of tender broccolini. Whatever it is, a version of this is worthy of every dinner party. While there is something special about the broccolini here (nothing compares to the tender stalks and those wispy ends), this technique also works with root vegetables like carrots, potatoes and parsnips, as well as other brassicas like cauliflower and brussels sprouts. (This recipe is adapted from "Dining In: Highly Cookable Recipes" by Alison Roman.)

## INGREDIENTS

**Yield:** 4 servings

- 1 lemon, halved crosswise, seeds removed
- 4 garlic cloves, smashed
- 2 bunches broccolini, ends trimmed (or 1 pound broccoli, thinly sliced lengthwise, stem and all)
- 3 to 4 tablespoons olive oil
- Kosher salt and freshly ground pepper
- ½ cup finely grated Parmesan

## PREPARATION

### Step 1

Heat oven to 425 degrees. Thinly slice half the lemon into rounds and set the other half aside. Toss lemon slices, garlic and broccolini with the olive oil on a rimmed baking sheet. Season with salt and pepper, making sure everything is evenly coated, especially the broccolini tips so they get fried and crisp.

### Step 2

Sprinkle with Parmesan and roast until the broccolini is bright green, starting to char and the cheese is golden brown, 10 to 15 minutes.

### Step 3

Remove from the oven, squeeze the remaining half of the lemon over the top and serve.