

Recipe Name:	Roasted Broccoli
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Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Broccoli Florets	10 ½ Pounds	Sysco		
Butter	½ Pound	Sysco		
Garlic Powder	½ Teaspoon	Sysco		
Black Pepper	½ Teaspoon	Sysco		
Salt	2 Tablespoons	Sysco		

Instructions
<p>Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage. <i>Include if applicable: Cooking details</i></p> <ol style="list-style-type: none"> pan type and size whether you line the pan with parchment paper number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan) whether you cover with parchment paper and foil oven temperatures, cooking times internal temperature checks <p><i>Include if applicable: Packaging information</i> (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)</p> <p>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</p>
1: Wash and cut broccoli into florets with spears.(For fresh broccoli only) Put 5 pounds of broccoli on a large baking sheet
2: Mix butter, garlic powder, and black pepper in a pan and melt butter. Sprinkle 2 ounces of butter mixture over broccoli and toss to coat. Sprinkle 2 pinches of salt
3: Bake at 325 degrees for 20 to 30 mins or until light brown

Yield:	50
Recipe #:	31