

Betty's Roasted Broccoli and Cauliflower with Cheese



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In this video, Betty demonstrates how to make Roasted Broccoli and Cauliflower with Cheese. This is a terrific side dish for your holiday table.

Ingredients:

2 bunches fresh broccoli, rinsed and dried with paper towel

1 head fresh cauliflower, rinsed and dried with paper towel

Freshly ground sea salt, to taste

Freshly ground black peppercorns, to taste

1/8 cup extra virgin olive oil, or as needed

1 cup finely grated Parmesan cheese, divided

1 cup finely grated Romano cheese, divided

Separate fresh broccoli and cauliflower into florets of similar size. Place an equal amount of broccoli florets and cauliflower florets evenly covering the bottom of a foil-lined baking pan. (Use remaining broccoli and cauliflower for another purpose.) Grind sea salt and fresh black peppercorns over the broccoli and cauliflower florets, to taste. Drizzle with about 1/8 cup extra virgin olive oil, or as needed. Stir with a large spoon until all florets are coated with salt, pepper, and olive oil. Bake at 350 degrees (F) until crisp-tender, about 10 minutes. (You may check with a fork to see if the florets are crisp-tender.) Now, sprinkle about 1/2 cup finely grated Parmesan cheese evenly over the top of florets, reserving the remaining Parmesan cheese. Also, sprinkle about 1/2 cup finely grated Romano cheese evenly over the top, reserving the remaining Romano cheese. Stir the cheese-topped florets with a large spoon and spread into an even layer in the baking pan. Bake 5 minutes, and then turn oven to broil for 1 minute, to crisp some of the cheese on top. Remove from oven and spoon into a nice serving dish. Top with remaining finely grated Parmesan and Romano cheese, as desired. Serve immediately. YUM! Great for your holiday table! --Betty :)

This recipe is as seen on <http://Bettys-Kitchen.MyPrintableCoup...>