



Ingredients:

- 6 cups fresh broccoli spears
- 2 1/2 tablespoons lemon juice
- 2 tablespoons olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 3/4 cup grated Parmesan cheese

Grilled Broccoli

- Makes: 6 servings
- Prep Time: 35 minutes
- Cook Time: 8 - 10 minutes



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Directions:

1. Place broccoli in a large bowl.
2. Combine the lemon juice, oil, salt and pepper.
3. Drizzle over broccoli and toss to coat.
4. Let stand for 30 minutes.
5. Preheat grill to medium heat.
6. Lightly coat cooking grids with oil.
7. Prepare grill for indirect heat.
8. Toss broccoli, then drain marinade.
9. Place Parmesan cheese in a large resealable plastic bag.
10. Add broccoli to the parmesan cheese plastic bag, a few pieces at a time
11. Shake to coat broccoli
12. Grill broccoli, covered, over indirect medium heat for 8-10 minutes on each side or until crisp-tender.
13. Remove from grill.
14. Place in a bowl.
15. Serve.

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Recipe and photo courtesy Allrecipes.com.