



Sarah's Sea Salt – Tuscan Salt

All the herbs and spices are included in the salt, this helps you make super simple and easy recipes that taste like so much more work. Here I used Sarah's Sea Salt – Tuscan Salt on oven-roasted broccoli.



Ingredients

Serves 4

- ◆ 1 head of broccoli, washed, stems peeled and cut into smallish spears
- ◆ 3 – 4 Tbs. olive oil
- ◆ 1¼ tsp. Sarah's Sea Salt – Tuscan Salt
- ◆ Fresh ground pepper

Instructions

1. Preheat your oven to 400 degrees.
2. Toss the broccoli with the olive oil on a rimmed baking sheet. Sprinkle on Sarah's Sea Salt – Tuscan Salt and grind your pepper overall. Toss again to distribute all the wonderful herbs evenly.
3. Roast the broccoli for 25 – 30 minutes until tender and browned in spots. Toss the broccoli on the pan at about the 20 minute mark.

* Serve with LOVE immediately.

Notes
