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# Pesto Roasted Broccoli & Fennel

Total time: 1 hr Yield: 4 to 6 servings

## Ingredients

2 lb broccoli (cut into bite size pieces)  
1 fennel bulb (cut into bite size pieces)  
1 small white onion (cut into bite size pieces)  
4 Tbsp pesto  
1 Tbsp olive oil  
1 tsp kosher salt  
1/2 tsp freshly ground black pepper  
non-stick cooking spray  
1/3 cup pine nuts (as garnish)

Prep Time: 20 min Cooking Time: 40 min Total Time: 1 hr

## Instructions

Preheat the oven to 425°. In a large mixing bowl add in the broccoli, fennel, onion, pesto, olive oil, salt and pepper and toss together. Before placing your vegetables on the sheet pan, line it with tin foil and spray with a non-stick cooking spray for easy cleanup.

Make sure the sheet is large enough to hold the vegetables in a single layer so they receive an even bake. Roast for 25 to 35 minutes, until crisp-tender and the tips of some of the florets are lightly browned. Garnish with pine nuts.

## Recipe brought to you by:

Chef Ryan Covert