

Tahini Roasted Broccoli
adapted from food52.com

2 tablespoons tahini (sesame paste), well stirred
3 tablespoons fresh lemon juice, plus more to serve
2 large cloves garlic or several garlic scapes, minced
½ teaspoon kosher salt
black pepper
red chili flakes or cayenne powder
2 tablespoons olive oil
4 cups broccoli, cut into 1 1/2-inch florets

Preheat oven to 450° F.

Place all of the ingredients except for the broccoli in a large bowl and whisk to combine. Add broccoli and toss well to thoroughly coat. Scatter on a sheet pan and bake for 10 minutes. Serve hot for best flavor, squeezing a little extra lemon juice on top.