

## Mission Accomplished Grilled Broccoli

### Ingredients

- 1 broccoli bunch, cut into 8 large spears
- 2 lemons, quartered
- 1 tsp garlic powder, California style
- 1 tsp olive oil
- ¼ tsp kosher salt
- ¼ tsp pepper (coarse ground)
- cooking spray, olive oil flavored



### Instructions

1. Heat grill to medium.
2. In a medium bowl, toss broccoli with lemons, oil and spices.
3. Spray grill with cooking spray.
4. Grill broccoli with lemon, turning occasionally until tender and lightly charred, 10-15 minutes.

Prep time: **10** minutes  
 Cook time: **15** minutes  
 Ready in: **25** minutes

Course: Side Dish  
 Serving size: **2** large spears  
 Yield: **4** servings  
 Calories: **42** calories per serving

Menu: serve with *Rhubarb's Favorite Chicken Legs* and *Mrs. Strawberry's "Easy Peasy" Quinoa Salad*; **397** calories per person.