BANGIN SPICES

RECIPE #010

BOLD. FUN. BIG FLAVOR.

MAUI ONION ROASTED BROCCOLI



ROASTED. CRISPY. IRRESISTIBLE. TOTAL VIBE!

30 MINUTES

EASY TO MAKE

SERVES 4

TAKE ONE! | Add some BANGIN' to your table.

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MAUI ONION

ROASTED BROCCOLI

INGREDIENTS

- 1 large head broccoli (about 4 cups florets)
- 2 tbsp olive oil
- 2 tbsp **BANGIN' Maui Onion Spice Seasoning**
- 1/2 tsp garlic powder
- 1/4 tsp black pepper
- Pinch of salt (if desired)
- Fresh lemon juice (optional)
- Grated Parmesan cheese (optional)



★ MADE WITH MAUI ONION SPICE SEASONING

TIP: Don't overcrowd the pan! Spread broccoli in a single layer for the best roast and crisp.

INSTRUCTIONS

1. Preheat oven to 425°F.
2. Wash and cut broccoli into bite-sized florets. Pat dry with a clean towel.
3. In a large bowl, toss broccoli with olive oil until evenly coated.
4. Add **BANGIN' Maui Onion Spice Seasoning**, garlic powder, black pepper, and a pinch of salt (iif using). Toss well to coat every piece.
5. Spread broccoli in a single layer on a lined baking sheet.
6. Roast for 20–25 minutes, flipping halfway through, until edges are golden brown and crispy.
7. Remove from oven and squeeze with fresh lemon juice, if using.
8. Sprinkle with Parmesan cheese, if desired, and serve immediately.
9. Enjoy your **BANGIN'** roasted broccoli!