

Sides for Chicken Alfredo

PREP 10 MINUTES • COOK 18 MINUTES • 4 SERVINGS • EASY

INGREDIENTS

1 lb (450 g) broccoli florets	1 tbsp (15 ml) olive oil
½ tsp kosher salt	¼ tsp black pepper
½ tsp garlic powder	2 tbsp (10 g) finely grated Parmesan
1 tsp lemon zest	Lemon wedges, for serving

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METHOD

1. Heat oven to 425°F (220°C). Line a rimmed sheet pan with parchment.

2. Toss broccoli with olive oil, salt, pepper and garlic powder. Spread in one layer with space between florets.

3. Roast 16 to 20 minutes, turning once, until browned at the edges and fork-tender.

4. Sprinkle with Parmesan and lemon zest while hot. Serve with chicken Alfredo and lemon wedges.

FOOD SAFETY	STORAGE & REHEATING
This recipe contains no chicken. If serving with chicken Alfredo, cook raw poultry to 165°F (74°C) at the thickest part, checked with a food thermometer. Color and timing alone do not establish safety.	Refrigerate leftovers in shallow covered containers within 2 hours, or within 1 hour when the temperature is above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3 to 4 days. Reheat covered in a saucepan over low heat or in the microwave, stirring for even heating. Reheat leftovers to 165°F (74°C). If serving with chicken, check chicken separately; poultry must reach 165°F (74°C).
COOKING NOTES	**FREEZING**
Give broccoli room on the pan so it roasts rather than steams. Crowding traps moisture and prevents browned edges. Other pairings include garlic bread, crisp green salad, green beans or asparagus. Cauliflower can be roasted the same way; check for tenderness.	Cool promptly, pack airtight and freeze at 0°F (-18°C) or below for best quality up to 2 months. Thaw in the refrigerator.

Serving: Makes 4 servings. Divide evenly and serve hot as a side with the chicken Alfredo recipe of your choice. Optional sides are not included in this recipe’s ingredient quantities.

Food safety guidance: USDA Food Safety and Inspection Service.

Nutrition: Not calculated; no verified nutrient analysis is supplied.