Roasted Broccoli and Tomato

4 cups fresh broccoli
1 cup red cherry tomatoes, leave whole
1 Tablespoon extra virgin olive oil
2 teaspoons minced wet garlic
1/8 teaspoon table salt
1/2 teaspoon fresh lemon peel
1 Tablespoon fresh lemon juice
10 extra large pitted black olives, canned
1 teaspoon oregano leaves

Preheat oven to 450 degrees F.  Toss broccoli, tomatoes, oil, garlic and salt in large bowl until evenly coated.  Spread in an even layer on a baking (or cookie) sheet.  Roast until the broccoli begins to brown, about 10 to 13 minutes.

Meanwhile, combine lemon zest, juice, olives, and oregano in a large bowl.  Add roasted veggies just prior to serving; stir to combine. Serve warm.

Serves: 4
Cost per serving: $0.89

Nutrition facts per serving
Calories: 90
Total Fat: 6 g
Saturated Fat: 0.5 g
Trans Fat: 0 g
Cholesterol: 0 mg
Sodium: 190 mg
Total Carbohydrate: 7 g
Fiber: 3 g
Sugars: 1 g
Protein: 2 g