



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Broccoli**

### Roasted Garlic Broccoli Spread

**Ingredients:**

1 head broccoli, cut into florets  
½ cup water  
½ cup olive oil plus extra  
2 small heads garlic, separated and peeled  
½ a red bell pepper, cut into large pieces  
¼ tsp white pepper  
salt to taste

**Directions:**

Preheat your oven to 350F. Line a baking sheet with parchment paper. Place the garlic and red pepper on a baking sheet. Drizzle lightly with olive oil. Bake for about 10-15 minutes until golden brown.

Allow the garlic and peppers to cool for a couple minutes. Mince the red pepper. Set aside.

Place all the ingredients except for the red pepper in a food processor or blender. Sprinkle with salt and blend. Add more water and salt if needed. Place the broccoli spread in a container, spoon in the minced red pepper and top with any leftover olive oil. Cover with an airtight lid. You can store this in the refrigerator for a week.

\*Try this spread with a grilled cheese sandwich.