



DJ Paul's Dry Rubbed Chili Broccoli

1 Tbs Award Winner Dj Paul's BBQ Rub
1 Large Broccoli Head cut into long florets
6 Cloves of chopped Garlic 1/2 Tsp Crushed Red Pepper
1/4 cup Extra Virgin Olive Oil

Directions:

1. Preheat oven to 425 degrees F.
2. Place Award Winner Dj Paul's BBQ Rub, extra virgin olive Oil, crushed red pepper, broccoli & garlic into a large bowl or plastic zip bag.
3. Toss broccoli, coating each piece evenly all over with ingredients.
4. Spread onto a large baking sheet & place into the oven. 5. Roast broccoli for 20 minutes, until the ends are brown, crisp, & tender.

Dj Paul's fun tip: Toss 20 large raw shrimp (shelled & deveined) with the zest from 1 lemon using the same ingredients listed above, in a separate bowl.

Add shrimp mix to broccoli during the final 10 minutes of cooking; flipping the shrimp once midway. When the broccoli ends are brown & crisp, & the shrimp is opaque remove from the oven. Enjoy!!!

Note: Dj Paul's RUB is a low sodium product.
Add salt to taste.

For more recipes visit
www.djpaulbbq.com

