

Instant Pot Garlic Parmesan Whole Roasted Broccoli

PREP TIME
5 minutes

COOK TIME
1 minute

TOTAL TIME
6 minutes

Ingredients

- 1 head of broccoli
- 1/4 cup butter melted
- 1 clove garlic minced
- 1 teaspoon grated lemon zest
- 2 tablespoons parsley chopped
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 tablespoons parmesan cheese

Instructions

1. Trim leaves from broccoli head and wash. Place on trivet in your pot with 1/2 - 1 cup of water. (I create bowl from tinfoil to catch the melted butter and makes it easier to transfer to the cookie sheet for broiling)



2. Combine butter, garlic, lemon zest, parsley, salt and pepper. Brush mixture on top of broccoli. Slather it up good.
3. Close the lid, make sure it's in the sealing position and turn toggle to seal.
4. Press Pressure (it should automatically set to HIGH pressure). Set time to 1 minutes. Hit START. When finished do a quick release.

For an extra crispy finish

1. Carefully remove your broccoli head & place on a baking sheet.
2. Sprinkle 2 TBSP of Parmesan cheese over the top and sides.
3. Place in the oven on broil until your cheese is starting to brown.



<https://www.sparklestosprinkles.com/instant-pot-garlic-parmesan-whole-roasted-broccoli/>

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