

# Sriracha Honey Roasted Broccoli

<https://barefeetinthekitchen.com/sriracha-honey-roasted-broccoli/>

Recipe slightly adapted from and with thanks to Rosemarried

Servings: 2 servings

## Ingredients

1 large head of broccoli cut into bite size pieces, about 6 cups worth

2 tablespoons soy sauce

2 tablespoons sesame oil

1 tablespoon honey

1-2 teaspoons sriracha adjust to your preference

1/2 teaspoon freshly cracked black pepper

2 tablespoons sliced almonds

1 green onion thinly sliced, about

2 tablespoons

## Instructions

1. Preheat the oven to 450 degrees. Line a baking sheet with a slipmat or foil. In a small bowl or measuring cup, combine the soy sauce, sesame oil, honey, sriracha and pepper. Pour this mixture over the broccoli and toss well to coat.

2. Spread the broccoli across the lined baking sheet. Place on the middle oven rack and roast for 8-12 minutes, until the broccoli is tender and the edges are turning brown.

3. Remove the broccoli from the oven and transfer to a bowl. Toss with the green onions and the almonds and serve hot. Enjoy