**INGREDIENTS**

3 stalks Broccoli

2 Tbs Olive oil

¾ cup Parmesan cheese

 Fresh ground pepper

**DIRECTIONS**

1. Preheat oven to 425 F.
2. Using a vegetable peeler, peel the outer portion of the stem. Cut the stems into thin rounds. Try and keep the slices as evenly sized as possible.
3. Place the broccoli chips in a bowl and toss with olive oil.
4. On a parchment-lined baking sheet, place the broccoli rounds in a single layer. Try and give the rounds as much space as possible. Sprinkle the top of the rounds with parmesan cheese and fresh ground pepper.
5. Bake for approximately 10-15 minutes until the broccoli is browned and cheese is melted.

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