

OVEN ROASTED CAULIFLOWER

INGREDIENTS

Head of Cauliflower

DIRECTIONS

Set oven to 425F.

Break up one head of Cauliflower into medium size florets, no bigger than 2 inches square. Toss florets in a bowl with a Tablespoon or so of oil and sprinkle in some Salt & Pepper.

Place on a parchment paper-lined & greased baking sheet on the bottom rack of the oven.

Cook for 35 minutes turning halfway through until the sides are dark brown and florets are still tender in the middle.

Fabulous on their own as a side dish, or as a salad with nuts & dried fruit and Extra Virgin Olive Oil.