

Ingredients for Garlic Roasted Cauliflower:

- 1 medium head cauliflower (4-5 cups florets)
- 3 tbsp olive oil
- 2 tbsp fresh lemon juice
- 2 cloves finely minced garlic
- salt & pepper
- finely shredded Parmesan cheese



Directions for Garlic Roasted Cauliflower:

- 1) Preheat oven to 425(F).
- 2) Cut and break cauliflower head into small, bite-sized florets.
- 3) Thoroughly wash cauliflower florets and pat dry.
- 4) Place florets in a bowl and coat with olive oil, lemon juice, minced garlic, salt and pepper.
- 5) Toss florets to coat.
- 6) Spread florets in a single layer on a baking sheet.
- 6) Bake in preheated 425(F) oven for 12-15 minutes, remove from oven and turn florets over. Return to oven and cook and additional 10-12 minutes, until golden brown.
- 7) Remove from oven and sprinkle generously with finely shredded Parmesan cheese.
- 9) Share and enjoy.