

Roasted Cauliflower

Makes About 3 Cups

Ingredients

- 1 medium cauliflower, about 2.5 pounds (7 cups chopped)
- 2 Tbsp vegetable oil
- 1/2 tsp kosher salt
- 2 tsp freshly squeezed lemon juice
- 1/4 cup ground Parmesan, optional
- Micro greens, optional

Cooking Instructions

Preheat oven to 375°F

Quarter the cauliflower, remove the core and outer leaves. Break into 1-inch pieces or slice into portions about 1/4 inch thick.

Place the cauliflower into a large bowl, add the oil and salt and mix until coated. Divide the cauliflower onto two baking trays lined with parchment paper or a baking mat.

Roast in a preheated oven 30-40 minutes or until browned at the edges. Halfway during roasting, carefully remove the baking trays and using a spatula, nudge the browned cauliflower from the edges to the center, and the lighter florets to the edges. Return the trays to the oven and continue cooking until well browned.

Just before serving, add the lemon juice. Taste to check seasoning, adding additional salt if desired.

Transfer to a serving dish and top with Parmesan and micro greens, if desired.