

Roasted Cauliflower by Lynn's Recipes



Lynn demonstrates how to make Roasted Cauliflower, a great side dish for any meal. This recipe was adapted from simplyrecipes.com.

Ingredients:

- 1 head cauliflower
- 2-3 cloves of garlic, peeled and coarsely minced
- 1 Tablespoon lemon juice
- Olive Oil
- Coarse salt and freshly ground pepper
- Freshly grated Parmesan cheese

Preheat oven to 400°. Lightly oil a large roasting pan or baking sheet. Cut the cauliflower into florets and place them in a bowl. Toss with the minced garlic. Sprinkle with lemon juice. Drizzle with olive oil and toss so that the florets are lightly coated with oil. Spread the florets out into a single layer on the roasting pan. Sprinkle with salt and pepper.

Place the cauliflower in the oven and roast, uncovered, for 25-30 minutes, or until the top is lightly brown. Test doneness with a fork. The fork should easily pierce the cauliflower when done. Remove the cauliflower from the oven and sprinkle generously with Parmesan cheese. Serve immediately.

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