

Roasted Cauliflower

This recipe was used for the Harvest of the Month in October 2015.

Ingredients:

1 head	Cauliflower
2 TBSP	Olive oil
To taste	Salt and pepper



Directions:

Preheat oven to 400 F. Cut cauliflower into bite-sized florets. Place cauliflower in a bowl and drizzle with olive oil and add salt and pepper to taste. Place cauliflower on lightly oiled baking sheet or roasting pan. Bake cauliflower for 25-30 minutes or until cauliflower is lightly browned at edges. For a tasty addition, sprinkle roasted cauliflower with chopped fresh parsley and green olives.

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