

Roasted Cauliflower (www.gimmesomeoven.com/)

Ingredients:

1 medium head of cauliflower
1 1/2 tablespoons olive oil
1 teaspoon salt
1/2 teaspoon freshly-cracked black pepper
1/4 teaspoon garlic powder

What to do:

1. Cut cauliflower into florets.
2. Heat oven to 200°. Line a tray with baking paper.
3. Spread the cauliflower out evenly on the baking sheet.
4. Then drizzle with the olive oil, and sprinkle evenly with the salt, pepper and garlic powder.
5. Toss gently to evenly coat the cauliflower.
6. Bake for 25-30 minutes, until soft and lightly golden.

Notes:

- n/a