

Roasted Cauliflower



INGREDIENTS

- 1 bunch sprouting cauliflower
- evoo for drizzling
- sea salt and black pepper
- zest of 1 lemon (optional)
- 1/4 c parsley, chopped (optional)
- grated parmesan (optional)

INSTRUCTIONS

1. Preheat oven to 425 and line a baking sheet pan with parchment paper.
2. Cut the complete head of sprouting cauliflower into bite-sized pieces including stems. Toss with evoo and season with salt and pepper to taste, then spread evenly on sheet pan. Roast for 15-20 minutes or until browned around the edges.
3. Toss in bowl with any or all of the optional ingredients and then serve.