

Roasted Cauliflower

Makes: 8 Servings

Ingredients

- 1 cauliflower head
- 2 **tablespoons** olive oil
- 1/4 **teaspoon** salt
- 1/4 **teaspoon** pepper
- 1/2 **cup** shredded Parmesan cheese

Directions

1. Remove outer leaves of cauliflower. Cut florets off the stem. Wash and drain.
2. Combine oil, salt and pepper in a large bowl. Toss the cauliflower florets in the oil mixture.
3. Spread cauliflower on a large rimmed baking sheet.
4. Roast in the oven at 450 degrees 15-20 minutes until the cauliflower starts to soften and begins to brown.
5. Sprinkle with cheese. Continue to roast for 5-10 minutes.