

Roasted Cauliflower

From – *simplyrecipes.com*

1 head of cauliflower
2 to 3 cloves of garlic, peeled and coarsely minced
lemon juice from half a lemon
olive oil
coarse salt and freshly ground black pepper
Parmesan cheese

- Preheat oven to 400 degrees.
- Cut cauliflower into florets and put in a single layer in an oven-proof baking dish.
- Toss in the garlic.
- Sprinkle lemon juice over cauliflower and drizzle each piece with olive oil.
- Sprinkle with salt and pepper.
- Place casserole in the hot oven, uncovered, for 25 to 30 minutes, or until the top is lightly brown.
- Test with a fork for desired doneness. Fork tines should be able to easily pierce the cauliflower.
- Remove from oven and sprinkle generously with Parmesan cheese.
- Serve immediately.



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