

Roasted Garlic Cauliflower


Ingredients

- 5 to 6 cups cauliflower florets (about 1 1/2 inches in diameter)
- 1/4 cup extra-virgin olive oil
- 1 tablespoon sliced garlic
- 2 tablespoons lemon juice
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 tablespoons grated Parmesan
- Chopped chives for garnish



Directions

1. Preheat the oven to 500°F.
2. Place cauliflower florets in a large sauté or roasting pan. Drizzle olive oil over cauliflower and season with lemon juice, garlic, salt and pepper.
3. Place the pan in the oven and cook for 15 minutes, occasionally stirring for even roasting.
4. Remove from oven and sprinkle with Parmesan. Garnish with chopped chives and serve while still warm.

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