

Roasted Cauliflower with Garlic and Cheese

Ingredients:

- 1 head of cauliflower*
- 2-3 cloves of garlic, peeled and coarsely minced*
- 1 tablespoon lemon juice
- Olive oil
- Coarse salt and freshly ground black pepper
- Freshly grated Parmesan cheese

**Ingredient is WIC (Women, Infants, and Children) Nutrition program approved.*

Source: simplyrecipes.com



Preparation:

1. Preheat oven 400°
2. Lightly oil a large roasting pan or baking sheet.
3. Cut the cauliflower into florets and place them in a bowl. Toss with minced garlic. Sprinkle with lemon juice. Drizzle with olive oil and toss so that the florets are lightly coated with oil.
4. Spread the florets out into a single layer on the roasting pan. Sprinkle with salt and pepper.
5. Place the cauliflower in the oven uncovered for 25-30 minutes or until the top is lightly brown. Use a fork to test; it should easily pierce the cauliflower when done.
6. Remove the cauliflower from the oven and sprinkle generously with Parmesan cheese. Serve immediately.



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