

Roasted Garlic Parmesan Cauliflower

Prep Time: 10 minutes

Cook Time: 40 minutes

Ingredients:

2 table spoons butter melted

2 garlic cloves minced

¼ cup grated Parmesan cheese

½ tsp salt

¼ tsp black pepper

1 medium cauliflower head

1. Preheat oven to 400 degrees. Line a large baking sheet with parchment paper. Set aside.
2. Remove all leaves from cauliflower head. Cut cauliflower into florets, all roughly the same size.
3. Melt butter in a small bowl. Add garlic and stir.
4. Drizzle cauliflower with garlic butter sauce. Add salt, pepper, and Parmesan cheese over top and toss to coat well. May add small drizzle of olive oil if necessary.
5. Place cauliflower on single layer on prepared baking sheet.
6. Roast cauliflower for 32 to 35 minutes, or until cauliflower crisp and golden brown.