

## Cauliflower With Lemon



### Ingredients:

- 1/4 cup chopped fresh parsley, divided
- 1/2 teaspoon grated lemon peel
- 6 cups (about 1 1/2 pounds) cauliflower florets
- 1 tablespoon margarine
- 3 cloves garlic, minced
- 2 tablespoons fresh lemon juice
- 1/2 cup grated Parmesan cheese

### Directions:

1. Place one tablespoon parsley, lemon peel and about one inch of water in large saucepan, put cauliflower in steamer basket and place in saucepan.
2. Bring water to a boil over medium heat, cover and steam for 12 to 15 minutes for crisp-tender cauliflower.
3. Remove cauliflower to large bowl and keep warm. Reserve 1/2 cup of the lemon and parsley.
4. Melt margarine in small saucepan over medium heat. Add garlic. Cook and stir 2 to 3 minutes.
5. Stir the lemon and parsley mix into the margarine and garlic.
6. Spoon lemon sauce over cauliflower, sprinkle remaining parsley and cheese before serving.
7. If desired, garnish with lemon slices.

Makes 6 servings.



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