

Parmesan Roasted Cauliflower



Ingredients:

- 3 cups cauliflower florets (1 medium head cauliflower)
- 1 tablespoon plus 1 teaspoon Parmesan cheese
- 1 tablespoon plus 1 teaspoon dried parsley
- 1/2 teaspoon garlic powder
- 1/2 teaspoon pepper
- Salt to taste
- 2 teaspoons olive or canola oil

Directions:

1. Preheat oven to 425 F.
2. In a small bowl, combine the cheese, parsley, garlic powder, and pepper.
3. In a large bowl, toss cauliflower with cheese mixture. Drizzle with oil and toss.
4. Arrange cauliflower in a single layer on a baking sheet.
5. Bake 15-17 minutes, turning once after 8 minutes.
6. Serve immediately.

Makes 6 servings.



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