

Roasted Cauliflower with Lemon and Garlic

Heat oven to 400° and line a sheet pan with parchment paper

Ingredients

- 1 large head of cauliflower, cut into florets
- ¼ Cup olive oil
- 6 cloves garlic, halved
- 1 lemon, zested and juiced
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ Cup parmesan cheese, grated
- 1 bunch parsley, chopped

Directions

1. In a large mixing bowl, toss cauliflower, olive oil, garlic, lemon zest, lemon juice, salt and pepper together.
2. Spread onto the lined sheet pan.
3. Roast for about 15 to 20 minutes until the edges are golden in color.
4. Transfer to a serving platter and garnish with parmesan cheese and parsley.
5. Serve and enjoy!