

## **Roasted Cauliflower Recipe – Curry Optional**

### **Ingredients:**

1 large cauliflower (or several small ones), ~2 lbs

Curry powder (optional)

Olive oil

Kosher or sea salt

### **Preheat oven to 400 degrees.**

Cover baking sheet with tinfoil. Cut cauliflower into medium-small florets and place on baking sheet. (Be sure the pieces are similarly in size or they will cook unevenly. The smaller you make the florets, the quicker they will cook and the more caramelized they will become.

Mist cauliflower pieces with olive oil and season well with salt and/or curry powder.

Place in oven and roast for 20 minutes. – Longer if you like your veggies really soft.

Adjust salt to taste (you will probably need another sprinkle) and serve.

Enjoy as side dish or added to a salad to add depth and texture.