

Parmesan & Garlic Roast Cauliflower

A recipe from KC Coake and posted on realcoake.com

Servings: 4

Prep & Cook Time: 30 minutes

Ingredients:

- 1 Head Cauliflower
- 2 Tbsp Olive Oil
- 1/2 tsp fresh ground Garlic Salt
- 1/2 cup grated Parmesan Cheese

Directions:

1. Preheat oven to 450 degrees.
2. Cut cauliflower into florets. Place in a bowl. Toss with olive oil to coat.
3. Add fresh ground garlic salt and parmesan cheese. Toss to coat.
4. Spread cauliflower evenly on a baking sheet.
5. Bake for 20-25 minutes or until cauliflower is cooked through and browning.
6. Remove from oven and Enjoy!

