

# Roasted Cauliflower with Parmesan Cheese

Servings: 6 | Prep/cook time: 22 minutes

## Ingredients:

- 6 cups cauliflower florets
- 1 tbsp. olive oil
- ½ tsp. salt
- ½ tsp. pepper
- ¼ cup grated Parmesan cheese



## Directions:

1. Preheat oven to 450°F.
2. In a large bowl, combine cauliflower, oil, salt and pepper; toss to combine. Transfer cauliflower to a large baking sheet and spread into a single layer. Roast until cauliflower is golden brown, tossing occasionally, about 15 minutes. Remove from oven, place in serving bowl and sprinkle with cheese; toss to mix. Yields about 3/4 cup per serving.

