

## Roasted Cauliflower

### Ingredients

- 1 head cauliflower, cut into florets
- 2 cloves garlic, minced
- Juice from ½ lemon, about 1 Tbsp
- Extra-virgin olive oil, as needed
- Kosher salt and ground black pepper
- Parmesan cheese, freshly grated

### Preparation

1. Set rack to middle and heat oven to 400°
2. Place the cauliflower florets in a bowl and toss with the garlic
3. Sprinkle with lemon juice, drizzle with olive oil, and toss until lightly coated
4. Spread the florets in a single layer on a foil-lined rimmed baking sheet
5. Sprinkle with salt and pepper, to taste
6. Roast, uncovered, for 25-30 minutes, or until the tops are lightly brown
7. Remove sheet from oven and test for doneness
8. Sprinkle generously with the Parmesan cheese
9. Serve immediately

