

Paprika Cauliflower II

Chef Michelle - Aldi Test Kitchen
www.aldi.com

Servings: 10

*1 head cauliflower, cut into
small florets
1/3 cup onion, diced
1 tablespoon garlic, minced
3 tablespoons pure olive oil
2 tablespoons paprika
1/2 teaspoon chili powder
1 teaspoon ground cumin
1 1/4 teaspoons salt
1/2 teaspoon ground black
pepper*

Preparation Time: 10 minutes**Cook Time: 15 minutes**

Preheat the oven to 475 degrees.

In a large bowl, combine the cauliflower, onion, garlic and oil. Toss until evenly coated.

In a small bowl, combine the remaining dry spices. Sprinkle the spices on the cauliflower. Toss until evenly coated.

Transfer to a baking sheet.

Bake for 15 minutes.

TIP:

*For crispy cauliflower, broil
under high heat for 5
minutes.*

Per Serving (excluding unknown items): 11 Calories; trace Fat (18.2% calories from fat); 1g Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 272mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fat.