

Paprika Cauliflower

Chef Michelle - Aldi Test Kitchen
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*1 head cauliflower, cut into
small florets
1/3 cup onion, sliced
1 tablespoon garlic, minced
3 tablespoons olive oil
2 tablespoons paprika
1/2 teaspoon chili powder
1 teaspoon ground cumin
1 1/4 teaspoons iodized salt
1/2 teaspoon ground black
pepper*

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 paprika, chili powder, cumin, salt and pepper. 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): 470 Calories; 43g Fat (77.5% calories from fat); 6g Protein; 22g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 54mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 1/2 Vegetable; 8 1/2 Fat.