

Side Dish

Roasted Cauliflower with Asiago Cheese

Betty Crocker Best-Loved Casseroles

Servings: 10

Preparation Time: 10 minutes

Start to Finish Time: 40 minutes

This vegetable dish would be excellent with seafood entree's such as salmon, shrimp or halibut.

3 tablespoons olive oil

1/2 teaspoon o grated orange peel

1/2 teaspoon salt

1/4 teaspoon pepper

1 medium head (2 lb.) cauliflower, separated into florets

1 cup Asiago cheese, shredded

Preheat oven to 450 degrees.

In a large bowl, mix the oil, orange peel, salt and pepper.

Add the cauliflower; toss until evenly coated.

Place mixture in an ungreased 15x10-inch pan.

Roast, uncovered, for 20 to 25 minutes, stir.

Sprinkle with the cheese.

Roast 1 TO 2 MINUTES LONGER OR UNTIL CHEESE IS MELTED.

Per Serving (excluding unknown items): 79 Calories; 7g Fat (81.3% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 248mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1 Fat.