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# Roasted Cauliflower

*Jessica D'Ambrosio, Melissa Gaman, Khallil Hymore and Steve Jackson*  
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**1 head cauliflower**  
**3 tablespoons olive oil**  
**1 teaspoon Kosher salt**  
**few grinds pepper**

Trim and cut the cauliflower head into two- to three-inch florets.

In a bowl, toss the florets with olive oil, Kosher salt and pepper.

Spread the florets on a rimmed baking sheet.

Roast at 450 degrees until golden and tender with some crisp edges, about 30 minutes.

## Side Dishes

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*Per Serving (excluding unknown items): 383 Calories; 41g Fat (92.7% calories from fat); 2g Protein; 5g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 1910mg Sodium. Exchanges: 1 Vegetable; 8 Fat.*