

# Smoky Cauliflower Bites

*Courtney Stultz - Weir KS*  
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## Servings: 4

*1/4 cup olive oil*  
*3/4 teaspoon sea salt*  
*1 teaspoon paprika*  
*1/2 teaspoon ground cumin*  
*1/4 teaspoon ground turmeric*  
*1/8 teaspoon chili powder*  
*1 medium head cauliflower, broken into florets*

## Roast Time: 20 minutes

Preheat the oven to 450 degrees.

In a bowl, mix the olive oil, sea salt, paprika, cumin, turmeric and chili powder. Add the cauliflower florets. Toss to coat.

Transfer to a 15x10x1-inch baking pan.

Roast until tender, 15 to 20 minutes, stirring halfway.

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Per Serving (excluding unknown items): 129 Calories; 14g Fat (92.5% calories from fat); 1g Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 361mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 2 1/2 Fat.