

## **INGREDIENTS FOR 4 SERVINGS**

- 1 Medium Head Cauliflower,  
Trimmed & Cut Into Florets
- 1-2 Tablespoons Garlic, Minced
- ~¼ Cup Olive Oil
- 2 Tablespoons Lemon Juice
- ½ Teaspoon Salt
- ¼ Teaspoon Black Pepper
- ¼ Cup Grated Parmesan Cheese



## **PREPARATION**

Preheat oven to 400°.

Combine cauliflower and garlic in a large bowl. Add a generous amount of olive oil, lemon juice, salt and pepper and toss to coat.

Transfer seasoned cauliflower, in a single layer onto a baking sheet. Roast for 25 minutes, stirring once.

Finish by sprinkling with Parmesan cheese.