

Roasted Cauliflower

1 medium head cauliflower, cut into florets
1 tablespoon olive oil
salt, to taste
pepper, to taste

Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper.

Toss the florets with olive oil in a medium bowl. Season with salt and pepper. Spread in a single layer on the baking sheet and roast for 20 - 25 minutes, or until the tops are browned. Toss halfway between baking.

Note: If unsure of the baking time, bake for the longer option as roasting your florets too long will not ruin them. If not roasted long enough, they may be too crunchy and raw.

Source: Pennies on a Platter Original