

Cauliflower



Recipe Idea:

Servings: 6 as a side dish

Ingredients

- 1 medium cauliflower, sliced in small florets, or 1/2" thick steaks
- 2 Tbsp olive oil
- 2 Tbsp unsalted butter, melted
- 1/2 tsp garlic powder
- 1/2 tsp salt, or to taste
- 1/4 tsp ground paprika
- 1/4 tsp ground black pepper, or to taste



Instructions

1. Preheat the oven to 425°F and line a baking sheet with parchment paper.
2. Slice the head of cauliflower into 1/2" thick steaks, breaking up wedges into even, bite-sized pieces.
3. Add the cauliflower to the center of the baking sheet. Drizzle with the oil and melted butter and toss to combine.
4. In a small bowl, combine garlic powder, salt, paprika, and pepper for the seasoning. Sprinkle onto cauliflower and toss to evenly coat.
5. Spread the cauliflower evenly on the baking sheet and bake at 425°F for 15-20 minutes, until cauliflower reaches desired crispiness.

Cauliflower comes in white, orange, purple, and green colors. It also looks like a tree when it's cut in half! **Cool!**



Joke Corner:

"I asked my dad what the difference is between broccoli and cauliflower, he said, cauliflower is just broccoli that's seen a ghost."

