



TURMERIC ROASTED CAULIFLOWER



INGREDIENTS

- 1 large head cauliflower (about 2 pounds)
- 2 tablespoons extra-virgin olive oil
- 1-2 teaspoon turmeric
- 1 teaspoon kosher salt
- Ground black pepper, red pepper flake optional

Yield: Serves 4-6

Prep time: 10 minutes

Cook time: 35 minutes

Total time: 45 minutes

DIRECTIONS

1. Preheat oven to 450 degrees F.
2. Chop the cauliflower into florets.
3. In a large bowl, mix the cauliflower with the olive oil, turmeric, and salt.
4. Line a large baking sheet with parchment paper or a silicone mat, then place the cauliflower in a single layer on the baking sheet. Roast for 25-35 minutes or until the cauliflower is tender and browned, stirring once. Serve immediately.



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