

Garlic Roasted Cauliflower

Ingredients

1 head cauliflower, washed, trimmed, and cut into 2-4 inch pieces
10-15 cloves garlic, pressed
2 tablespoons olive oil
salt , to taste



Method

1. Preheat oven to 375 degrees.
 2. Place trimmed cauliflower and pressed garlic in a large mixing bowl. Add olive oil and toss well to coat.
 3. Spread cauliflower in one layer on a large backing sheet and back for 15 minutes. Remove from oven, sprinkle with a pinch of salt and toss. Place the baking sheet back in the oven for another 10 minutes or until tender. Remove from oven, sprinkle with another pinch of salt and toss.
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Source: The Ginger Veganista (Yield: 2 cups)
