

# ROASTED CAULIFLOWER

Serves: 6 | Prep: 10 minutes | Total: 30 minutes

Difficulty Level: Easy



## INGREDIENTS

- 1 medium cauliflower, sliced in small florets
- 2 tablespoons oil of choice
- 2 tablespoons unsalted butter, melted
- ½ teaspoon garlic powder (optional)
- Salt, to taste
- ¼ teaspoon ground paprika (optional)
- ¼ teaspoon ground black pepper

## INSTRUCTIONS

- Preheat oven to 425 F. Line a baking sheet with parchment paper.
- Place cauliflower in a bowl. Pour oil and butter over top. Sprinkle with garlic powder, salt, paprika, and black pepper. Toss to combine. Spread cauliflower evenly on a baking sheet.
- Bake for 15 to 20 minutes or until crisp.