



Roasted Cauliflower

4 - 6 servings

INGREDIENTS

- 4 inches day old baguette
OR 1/2 cup breadcrumbs
- 1 head cauliflower or broccoli
- 3 Tbsp oil
- ½ tsp salt
- 2 cloves garlic, minced
- 1 fresh chili pepper, minced (optional)

DIRECTIONS

1. Heat oven to 400 ° and place racks in the middle.
2. Put baguette in food processor or chop with bread knife to make textured crumbs that aren't too fine.
3. Wash and trim cauliflower into bite sized pieces.
4. In a bowl, toss cauliflower with 2 Tbsp oil until well coated and place in single layer on baking sheet.
5. Bake for 25-30 minutes, until softened.
6. Return to bowl, and mix with garlic, breadcrumbs and pepper. Serve warm and refrigerate leftovers.



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