



Roasted Garlic

4 Servings

INGREDIENTS

- 4 large garlic bulbs
- 1 Tbs. olive oil
- Salt and Pepper, to taste

DIRECTIONS

1. Pre-heat oven to 400 degrees.
2. Remove any loose outer layers of garlic skin (the papery outer layer) from the bulb.
3. Turn bulb on its side. Cut off the top 1/2 inch from bulb, just exposing the tops of the cloves.
4. Cut off a piece of aluminum foil, big enough to be able to loosely wrap the 4 bulbs. Place bulbs in the center of foil, cut side up. Drizzle with olive oil and salt and pepper to taste.
5. Bring sides of foil up and seal to make a bundle. Place on sheet pan in case of leakage and bake for 30-45 minutes until garlic is tender and top has caramelized.



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This material was funded in part by USDA's Supplemental Nutrition Assistance Program (SNAP). USDA is an equal opportunity provider and employer.