Roasted Cauliflower

Prep Time: 10 min Cook Time: 25 min Servings: 4 - 6

This is a delicious and simple way to prepare cauliflower. Don't have breadcrumbs on hand? This tastes great as is with just oil, salt and any of your favorite seasonings. For extra crispy cauliflower, cut the florets into flat pieces to lay on the baking sheet. You can also substitute broccoli for cauliflower. This side dish makes 4-6 servings.

Ingredients

- 4 inch 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)

Steps

1. Place racks in middle oven and heat to 400°F.
2. If using a baguette, place 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.