

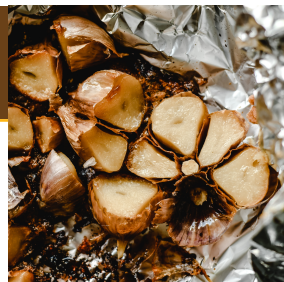
Roasted Garlic

Prep Time: 5 min

Cook Time: 45 min

Servings: 4

Garlic is not only full of health benefits, but it's arguably the most flavorful and versatile vegetable. It can be added to any savory dish or enjoyed on its own. It's easy to roast garlic. Roasted garlic can be smashed on a slice of crusty bread, added to your eggs, used as an ingredient for sauces, soups, and pasta dishes or as a topping on pizza. Try our recipe today!



Ingredients

- 4 large garlic bulbs
- 1 Tbsp olive oil
- salt & pepper, to taste

Steps

1. Pre-heat oven to 400°F.
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, add salt & 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.