

Baked Cauliflower

INGREDIENTS:

- 1 large head cauliflower, cleaned and separated into florets (1 lb.)
- 1 T extra virgin olive oil
- 1 tsp sea salt
- ¼ tsp freshly ground black pepper
- 1 tsp garlic powder
- 1 tsp paprika
- ¼ cup grated Parmesan (optional)

PROCESS:

- Preheat oven to 425 degrees F.
- In a large bowl, mix the cauliflower, olive oil, salt, pepper, garlic powder, and paprika.
- Transfer to a baking dish (9 x 13).
- Bake the cauliflower for 15 minutes.
- Turn the florets to the other side, sprinkle with the cheese (optional), and bake 15 more minutes, until golden brown.