

Roasted Cauliflower

Preheat oven to 450°.

Cut 1 head cauliflower cross-wise into ½ inch thick slices.

Arrange on a rimmed baking sheet.

Drizzle with 2 Tbsp. Extra-virgin olive oil.

Season with kosher salt and ground pepper.

Roast until golden brown on top, about 15 minutes.

Flip and continue cooking until tender, about 10 more minutes.

Serve immediately.

For Indian inspired

Follow instructions above.

Add curry powder along with the salt and pepper.

Top finished cauliflower with fresh lemon juice and cilantro leaves.

For Salty and crunchy

Follow instructions above.

Add capers and breadcrumbs.

Toss with extra-virgin olive oil after flipping cauliflower.

For Hot and sweet - Regina's favorite

Follow instructions above.

Add cayenne pepper along with the salt and pepper.

Top finished cauliflower with toasted pine nuts and fresh lime juice.

Serves 4

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