



## Spicy Roasted Cauliflower

*Adapted from South Beach Quick and Easy*

BAH Note: When I eat roasted cauliflower, I could almost swear I was actually snacking on fries. I think it has to do with the oil and salt and the texture once the cauliflower is roasted. It will never be as good as fries but it's a compromise I can live with.

- 1 head cauliflower, cut into florets
- 2 tablespoons olive oil
- 1 teaspoon ancho chili powder
- 1/2 teaspoon kosher salt

Heat your oven to 400 degrees and line a half sheet pan with aluminum foil. Combine the cauliflower, oil, ancho chili powder, and salt in a medium bowl or directly on the prepared sheet pan. Arrange into a single layer on the pan and roast for 30 minutes or until the cauliflower is tender and well browned.

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*spicy roasted cauliflower* was posted by wendi on 7 february 2011 at [bonappetithon.com](http://bonappetithon.com)