



Parmesan Roasted Cauliflower

Adapted from Bon Appetit

- 1 head of cauliflower, thinly sliced
- 2 cloves garlic, skin on
- 1 onion, sliced
- 2 tablespoons olive oil
- 1/2 teaspoon kosher salt
- 1/2 cup grated parmesan

Heat your oven to 425 degrees and line a sheet pan with aluminum foil.

Combine the cauliflower, garlic, onion, olive oil, and kosher salt on the sheet pan and use your hands to make sure the vegetables are coated with oil. Roast for 45 minutes or until the cauliflower and onion are golden brown and starts to char on the edges. Sprinkle the parmesan over the cauliflower and serve immediately.

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