

## Roasted cauliflower

Yield 4-6 servings

### Ingredients:

- 1 Cauliflower, cut into 1-½ inch florets
- 4 tabs. Extra virgin olive oil
- 2 garlic cloves minced
- ½ teaspoon sea salt
- ¼ teaspoon turmeric
- ¼ teaspoon cumin
- ¼ teaspoon coriander
- ½ teaspoon black pepper

### Granisgh

- 1 teaspoon lemon juice freshly squeezed
- 1 tablespoon finely chopped parsley



### Directions:

1. Preheat oven to 425 F.
2. Line a rimmed baking sheet with parchment paper.
3. Put the cauliflower, olive oil, garlic, salt, turmeric, cumin, coriander and pepper in a large bowl, and toss until cauliflower is evenly coated.
4. Transfer to the lined baking sheet and spread in an even layer,
5. Bake for 25- 35 minutes, until the cauliflower is golden and tender.
6. Transfer to a bowl, add lemon juice and parsley.