

Roasted Cauliflower with Lemon, Garlic & Thyme



INGREDIENTS

5 c Cauliflower florets
1 T Extra Virgin Olive Oil
2 Cloves fresh garlic, minced
1/2 t Salt
1/8 t Black Pepper
1 T Fresh Italian Parsley, chopped finely
3/4 t Dried thyme
2 t Lemon Juice

DIRECTIONS

Preheat oven to 425 degrees. Put cauliflower in bowl with oil, salt, pepper, garlic and thyme.

Coat a jelly roll pan with cooking spray and spoon mixture in.

Bake for 20 minutes. Stir occasionally or until brown in spots and tender.

When done, transfer to a large bowl. Add lemon juice and parsley and mix gently.