

Roasted Curried Cauliflower Recipe

Serves 2-4

Ingredients:

- 1 large cauliflower (or several small ones), ~2 lbs
- Curry powder
- Olive oil
- Kosher or sea salt

Preheat oven to 500 degrees. Break cauliflower into medium-small florets and place into large bowl or baking pan. Be sure the pieces are as evenly sized as possible, or they will cook unevenly. The smaller you make the pieces, the quicker they will cook and the more caramelized they will become, which I consider a good thing.

Drizzle cauliflower pieces generously with olive oil and season well with salt and curry powder. Distribute evenly in a single layer at the bottom of a baking pan. If necessary, use a second baking pan to be sure the pieces aren't too crowded.

Cover the pans with foil and place into the oven. Roast, covered for 10-15 minutes. The cauliflower should be slightly soft and start looking translucent. If not replace foil and cook another 5 minutes.

When the cauliflower has finished steaming, remove the foil and toss with tongs. Continue to roast, stirring every 8-10 minutes until the tips of the cauliflower begin to brown and become crisp as pictured. Approximately 30-35 minutes.

Adjust salt to taste (you will probably need another sprinkle) and serve.

Have you ever tried roasted cauliflower?