

ROASTED CAULIFLOWER WITH GARLIC

Prepared in 10 minutes or less plus 25 minutes to simmer.

- 6 lbs cauliflower (3 heads), cut into 2-inch wide florets
- ½ cup extra-virgin olive oil
- 4 garlic cloves, minced
- ½ tsp salt
- ¼ tsp black pepper

Preheat oven to 425°F.

Toss cauliflower with oil, garlic, salt, and pepper in a large bowl.

Spread evenly in 2 shallow baking pans and roast in upper and lower thirds of oven, stirring occasionally, until golden, 25 to 30 minutes.

Serve immediately. Serves 8.

