

# ROASTED CAULIFLOWER WITH GARLIC AND MARINARA



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Extra-virgin Olive Oil	3 Tbsp.	Water	2Tbsp
Cauliflower Trimmed	2 Heads	Garlic, Minced	4 Cloves
Coarse Salt	To Taste	Marinara Sauce	1 1/2 Cups
Freshly Ground Black Pepper	To Taste	Mix Of Feta, Asiago, And	1/2 Cup
Whole Oregano	1/2 Tsp	Mozzarella Cheeses	
Crushed Red Pepper	1/2 Tsp	Fresh Basil Leaves, Torn	12



## PREPARATION

- Preheat your oven to 400°F.
- Add 3 tablespoons extra-virgin olive oil. When the surface shimmers, add the trimmed and broken bite-size cauliflower. Season with salt and pepper.
- Add oregano oil, red pepper, minced garlic, and toss, then let sit a minute or two to brown. Reduce heat if florets burn. When cauliflower is golden on one side, toss until evenly golden.
- Add 2 tablespoons of water, and cover. Cook until florets soften.
- Then Reduce heat and add marinara sauce, the mix of feta, asiago, and mozzarella cheese to taste, and cover until the cheeses melt.
- Serve the roasted cauliflower with the torn basil leaves over the top. Enjoy!