

SPICED CAULIFLOWER



SERVING SIZE

2



INGREDIENTS

ITEM

Cauliflower Florets
Olive Oil
Smoked Paprika
Ground Turmeric
Ground Cumin
Red Pepper Flakes

QUANTITY

4 Cups
2 Tsp.
½ Tsp.
¼ Tsp.
¼ Tsp.
¼ Tsp.

ITEM

Lemon Juice
Fresh Cilantro
Salt and Pepper

QUANTITY

½ Tbsp.
1 Tbsp.
To Taste



PREPARATION

- Preheat your oven to 400°F (200°C).
- In a large bowl, toss the cauliflower florets with olive oil, smoked paprika, ground turmeric, ground cumin, red pepper flakes, and a pinch of salt and pepper. Ensure the cauliflower is evenly coated with the spices.
- Spread the seasoned cauliflower florets in a single layer on a baking sheet lined with parchment paper or lightly greased.
- Roast in the preheated oven for 20-25 minutes, stirring halfway through, until the cauliflower is golden brown and tender.
- Once the cauliflower is roasted, remove it from the oven and drizzle with lemon juice.
- Toss the cauliflower gently to coat with the lemon juice, and sprinkle the chopped fresh cilantro over the top.
- Serve warm as a flavorful side dish, and Enjoy!