

# ROASTED LEMON CAPER CAULIFLOWER



## SERVING SIZE

3



## INGREDIENTS

### ITEM

Cauliflower, Cut Into Bite-sized Florets  
Olive Oil  
Lemon Juice  
Garlic Cloves, Minced  
Capers

### QUANTITY

6 Cups  
2 Tbsp.  
2 Tbsp.  
3  
2 Tbsp.

### ITEM

Parsley, Finely Chopped  
Salt  
Pepper

### QUANTITY

¼ Cup  
To Taste  
To Taste



## PREPARATION

- Preheat oven to 400°F (204°C) and line a baking sheet with parchment paper.
- In a large bowl, toss cauliflower florets with olive oil, minced garlic, salt, and pepper until evenly coated.
- Spread the cauliflower in a single layer on the prepared baking sheet.
- Roast for 20-25 minutes, flipping halfway through, until golden brown and tender.
- Remove from oven and drizzle with lemon juice. Add capers and toss gently to combine.
- Sprinkle with freshly chopped parsley before serving. Enjoy!