

TURMERIC ROASTED CAULIFLOWER AND TOMATOES



SERVING SIZE

7



INGREDIENTS

ITEM

Olive oil
Sea salt
Ground turmeric
Ground cayenne pepper

QUANTITY

¼ cup
1 tsp.
½ tsp.
⅛ tsp.

ITEM

Cauliflower florets
Vine-ripened cherry tomatoes,
halved
Fresh cilantro, chopped

QUANTITY

8 cups
6 oz
2 tbsp.



PREPARATION

- Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
- In a large bowl, combine olive oil, sea salt, turmeric, and cayenne pepper. Toss cauliflower florets in the mixture until evenly coated.
- Spread cauliflower on the baking sheet in a single layer. Roast for 20–25 minutes, flipping halfway through, until cauliflower is golden and tender.
- Add halved cherry tomatoes to the baking sheet during the last 5 minutes of roasting.
- Remove from oven, garnish with fresh cilantro, and serve warm.