

**Side Dish**

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# **Spicy Roasted Cauliflower**

Better Homes and Gardens Garden Fresh Recipes - July 2011

**Servings: 4**

**Preparation Time: 15 minutes**

**Roast Time: 30 minutes**

**1/3 cup olive oil**

**1 teaspoon Kosher salt**

**1/2 teaspoon crushed red pepper**

**1 medium (2 3/4 to 3 lbs) cauliflower head, cut into florets**

Preheat oven to 450 degrees.

In a large bowl, combine the oil, salt and crushed red pepper.

Add the cauliflower florets and toss to coat.

Place the cauliflower in a shallow baking pan.

Roast for 30 to 40 minutes or until browned, stirring once.

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Per Serving (excluding unknown items): 194 Calories; 18g Fat (79.8% calories from fat); 3g Protein; 7g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 513mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 3 1/2 Fat.