



# Roasted Garlic Cauliflower

Makes 6 Servings

*This recipe was developed using the Safe Recipe Style Guide at [SafeRecipeGuide.org](http://SafeRecipeGuide.org)*

## Ingredients

- 2 cloves garlic
- 3 Tbsp. olive oil
- 1 large head cauliflower
- 1/3 cup grated Parmesan cheese
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- 1 Tbsp. chopped fresh parsley

## Directions

1. Wash hands with soap and water.
2. Preheat oven to 450°F.
3. Gently rub garlic, cauliflower and fresh parsley under cold running water.
5. Mince garlic in a food processor.
6. Separate cauliflower head into florets.
7. Grease a large casserole dish.
8. Combine the olive oil and garlic in a large resealable bag. Add cauliflower to the bag and seal. Shake the bag to mix.
9. Pour the cauliflower mixture into the prepared casserole dish. Season with salt and pepper.
10. Bake the cauliflower for 25 minutes, stirring halfway through.
11. After 25 minutes top with Parmesan cheese and parsley and change the oven setting to broil.
12. Broil for 3 to 5 minutes, until the top browns.

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