**Roasted Garilc Parmesan Cauliflower**

RECIPE

**INGREDIENTS**

* 2 cups butter, melted or olive oil
* 8 garlic cloves, minced
* 4 cups Italian or plain breadcrumbs
* 2 cups grated Parmesan cheese
* 1 teaspoon salt
* 1 teaspoon black pepper
* 4 cauliflower heads

***Note:*** *This recipe is best when used with fresh cauliflower.*

**DIRECTIONS**

1. Preheat oven to 375 degrees. Fan speed low. Line sheet pan with parchment paper. Set aside.
2. Remove all leaves from cauliflower head. Cut cauliflower into florets, all roughly the same size. You can slice the large florets in half, if needed.
3. Place breadcrumbs, salt, pepper and Parmesan cheese in a bowl and set aside.
4. In another bowl place olive oil or melted butter, add minced garlic and stir. Drop in cauliflower pieces and coat with oil or butter.
5. Place oiled or buttered cauliflower pieces in bowl with breadcrumb mixture and coat well.
6. Place breaded cauliflower piece on prepared sheet pan. Repeat until you use up all cauliflower.
7. Roast cauliflower for 22-28 minutes, or until the breading is golden brown.

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| **Prep Time:** 15 minutes | **Cook Time:** 22-28 minutes | **Total Time:** 37-43 minutes | **Yield:** 24 servings |