

Roasted Rosemary Cauliflower

Ingredients:

1 head fresh cauliflower
4-1/2 teaspoons olive oil
2 teaspoons minced fresh
rosemary
1/2 teaspoon salt

Preparation:

In a large bowl, toss cauliflower with the oil, rosemary and salt until well coated. Arrange in a single layer in an ungreased 15" x 10" x 1" baking pan. Bake, uncovered, at 450 degrees for 25-30 minutes or until cauliflower is lightly browned and tender, stirring occasionally.

Makes 8 Servings.