

Pan Roasted Cauliflower with Rosemary, Garlic and Pine Nuts



Ingredients:

2 lbs. fresh cauliflower (about 1 head),
washed and cut into 1 1/2" florets
1/2 Tbsp. chopped fresh rosemary
1/4 C olive oil
Salt, to taste
Freshly ground pepper, to taste
1/4 C pine nuts
2 tsp. minced garlic
1/4 C breadcrumbs, toasted

Preparation:

Preheat oven to 400 degrees. Place cauliflower in a roasting pan, and toss with rosemary and next 3 ingredients. Roast at 400 degrees for 20 minutes. Add pine nuts and garlic; toss to combine. Roast 10 minutes, rotate pan, and roast 10 minutes more or until golden brown. Sprinkle with breadcrumbs, and serve warm.

