

Golden Roasted Cauliflower (February 2007)

Serves 3 | Prep time: 10 minutes | Cook time: 25-35 minutes

2 tablespoons olive oil
½ teaspoon sea salt
½ teaspoon turmeric
1 small head cauliflower, divided into florets

1. Preheat oven to 400°.
2. Pour olive oil into a large bowl. Add sea salt and turmeric.
3. Add cauliflower and toss to coat evenly with oil mixture.
4. Spread cauliflower in a single layer on a baking sheet with sides.
5. Roast in oven, turning occasionally, 25-35 minutes, or until cauliflower is tender.
6. Serve hot!