

Five Easy Recipes Roasted Cauliflower

Roasting brings out cauliflower's sweet side.

ROASTED CAULIFLOWER *Serves 4 to 6*

Wedges are easy to flip and have a lot of surface area in contact with the pan, which leads to great browning.

- 1 head cauliflower (2 pounds)
- ¼ cup extra-virgin olive oil
- Kosher salt and pepper

1. Adjust oven rack to lowest position and heat oven to 475 degrees. Trim outer leaves of cauliflower and cut stem flush with bottom of head. Cut head into 8 equal wedges, keeping core and florets intact. Place wedges cut side down on parchment paper-lined rimmed baking sheet. Drizzle with 2 tablespoons oil and season with salt and pepper to taste; rub gently to distribute oil and seasonings.

2. Cover sheet tightly with aluminum foil and cook for 10 minutes. Remove foil and continue to roast until bottoms of cauliflower wedges are golden, about 15 minutes. Remove sheet from oven and, using spatula, carefully flip wedges. Return sheet to oven and continue to roast until cauliflower is golden all over, about 15 minutes longer. Season with salt and pepper to taste, transfer to platter, drizzle with remaining 2 tablespoons oil, and serve.

ROASTED CAULIFLOWER WITH BACON AND SCALLIONS

In step 1, combine 2 tablespoons oil and 4 minced garlic cloves in small bowl before drizzling over cauliflower. Distribute 6 slices bacon, cut into ½-inch pieces, and ½ onion, cut into ½-inch-thick slices, on baking sheet around cauliflower before roasting. In step 2, whisk remaining 2 tablespoons oil with 2 teaspoons cider vinegar in large bowl. Toss roasted cauliflower mixture with



Cauliflower is utterly transformed by a very hot oven, olive oil, salt, and pepper.

oil-vinegar mixture. Season with salt and pepper to taste, transfer to platter, and sprinkle with 2 thinly sliced scallions.

ROASTED CAULIFLOWER WITH CURRY AND LIME

In step 1, combine 2 tablespoons oil and 1½ teaspoons curry powder in small bowl before drizzling over cauliflower. Distribute ½ onion, cut into ½-inch-thick slices, on baking sheet around cauliflower before roasting. In step 2, whisk remaining 2 tablespoons oil with 2 teaspoons lime juice in large bowl. Toss roasted cauliflower with oil-lime juice mixture. Season with salt and pepper to taste; transfer to platter; and sprinkle with ¼ cup cashews, toasted and chopped, and 2 tablespoons chopped fresh cilantro.

ROASTED CAULIFLOWER WITH LEMON AND CAPERS

In step 1, combine 2 tablespoons oil and 1½ teaspoons chopped fresh thyme in small bowl before drizzling over cauliflower. Distribute 2 shallots, cut into ¼-inch-thick rings, on baking sheet around cauliflower before roasting. In

step 2, whisk remaining 2 tablespoons oil with ¼ teaspoon grated lemon zest and 2 teaspoons lemon juice in large bowl. Toss roasted cauliflower mixture with oil-lemon mixture. Season with salt and pepper to taste; transfer to platter; and sprinkle with 2 tablespoons rinsed, chopped capers.

ROASTED CAULIFLOWER WITH PAPRIKA AND CHORIZO

In step 1, combine 2 tablespoons oil and 1½ teaspoons smoked paprika in small bowl before drizzling over cauliflower. Distribute ½ red onion, cut into ½-inch-thick slices, on baking sheet around cauliflower before roasting. In step 2, when removing aluminum foil, distribute 6 ounces chorizo sausage, halved lengthwise and sliced ½ inch thick, on sheet. In step 2, whisk remaining 2 tablespoons oil with 2 teaspoons sherry vinegar in large bowl. Toss roasted cauliflower mixture with oil-vinegar mixture. Season with salt and pepper to taste, transfer to platter, and sprinkle with 2 tablespoons chopped fresh parsley.