

## ROASTED CAULIFLOWER

INGREDIENTS (4 servings)

### *Roasted Cauliflower*

- 1 head cauliflower; cut into bite-sized florets
- 1 yellow onion; cut into 1/4-inch half moons
- 1/4 cup olive oil
- 3 cloves minced garlic; about 1 1/2 teaspoons
- 1 teaspoon Kosher salt
- 1/2 teaspoon ground black pepper
- 3 slices bacon; chopped into 3/4-inch pieces

### *Preparation:*

1. Preheat oven to 450 degrees F. Line a large baking sheet with parchment paper.
2. Cut cauliflower into bite-size florets and place in a large bowl. Slice yellow onion into 1/4" half-moons and add to the bowl. Add olive oil and garlic and toss to coat.
3. Turn out onto parchment-lined baking sheet. Sprinkle with salt and pepper and spread bacon pieces on top. Place in oven and roast for 25-35 minutes, until tender with golden brown edges.