

ROASTED CURRY CAULIFLOWER

SERVES: 4

PREP TIME: 5 MIN

COOK TIME: 30-40 MIN

INGREDIENTS

- 1 large head Cauliflower
- 3 Tbsp Ghee, melted Butter, or Olive Oil
- 1 Tbsp Curry Powder
- 1/2 tsp Salt (or to taste)
- 1 Tbsp Dandelion Petals and/or Cilantro (optional)

DIRECTIONS

Preheat oven to 425F. Line a large baking sheet with parchment or foil (for easy clean up).

Remove outer leaves and wash Cauliflower. Using a large, sharp knife, cut into florets.

In a large bowl, toss Cauliflower, Ghee/Butter/Oil, Curry Powder, and Salt until Cauliflower is well coated.

Spread Cauliflower onto baking sheet.

Roast for 20 minutes, flip the Cauliflower over, and roast another 15-20 minutes, until it's tender through and browned.

Sprinkle with Dandelion Petals and/or Cilantro, if desired.



**FRESH
ROOTS**