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Roasted Cauliflower Head

By Philip Riley

Ingredients

- 1 Cauliflower Head
- 1/3 Cup Olive Oil
- 4 Cloves Garlic (minced)
- 1 tsp Dried Basil
- 1 tsp Dried Parsley
- 1 tsp Dried Thyme
- 1/2 tsp Sea Salt

Instructions

1. Preheat oven to 400 degrees.
2. Wash the cauliflower, and remove any leaves. Carefully cut out the center stalk, being careful that the head doesn't fall apart.
3. In a small bowl, mix the oil, herbs, and salt.
4. Place the cauliflower upside down in a dutch oven, and pour half the mixture into the center. Then flip over and drizzle the remaining mixture on top.
5. Cover, and cook for 35-45 minutes or until fork-tender.