



# Roasted Cauliflower



Prep Time: 5 Min Cook Time: 20 Min Serves: 6

## Ingredients:

- 1 head cauliflower
- 1 Tbsp olive oil
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 tsp garlic powder
- 1 tsp chili powder
- 1 tsp paprika
- 1 tsp ground cumin

## Instructions:

1. Preheat oven to 425° F.
2. Cut cauliflower into small florets and then place into a bowl.
3. Toss cauliflower with 1 Tbsp olive oil, and the seasonings of your choice. Mix well.
4. Arrange cauliflower on a baking sheet in a single layer and bake for 20 minutes.
5. They are done when the edges just start to brown.

**Try it as a taco filling, as a side dish, or as a snack.**