

## OVEN ROASTED CAULIFLOWER



### Ingredients:

1	Head	Cauliflower
½	Cup	Olive oil
6	Cloves	Garlic, thinly sliced
1	Tablespoon	Dried parsley
3	Tablespoons	Bacon, cooked and crumbled
1	Teaspoon	Salt
¼	Teaspoon	Black pepper

### Directions:

1. Core cauliflower and cut into florets. Cut large florets in half. Set aside.
2. Stir in olive oil, garlic, parsley and bacon together in large bowl. Add cauliflower florets and toss to coat.
3. Spread florets on foil-lined sheet pan. Season with salt and pepper. Drizzle any remaining oil mixture over the florets, and roast in a 375° oven for 20-25 minutes, or until cauliflower is tender and beginning to brown.