

Lemony Roasted Cauliflower | bites out of life

- 1 head of cauliflower, chopped into small florets
- juice of 1 lemon (add zest if desired)
- ½ teaspoon of crushed red pepper flakes
- salt and pepper, to taste
- olive oil

1) Toss all of the ingredients together and spread on a baking sheet. Roast at 425°F for 35-40 minutes, until the florets are browned.

Variations: You could add any number of things to the cauliflower once it's cooked: olives, capers (or both), toasted pine nuts, 3 cloves of minced garlic, shredded Parmesan or Pecorino or even a little crumbled Feta. You could also toss in some chopped fresh sage, tarragon or thyme before roasting or parsley after.

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