

# French Cuisine

MADE SIMPLE

## French Roasted Cauliflower

*Chou-fleur rôti*

 4 people

 10 mins prep time

 40 mins total time

 Easy

### INGREDIENTS

#### The marinade

- One large head of **cauliflower**
- 2-3 cloves of chopped **garlic**
- 2 tsp fumed **paprika**
- 5 tb **olive oil**
- 3 tb **honey**
- $\frac{3}{4}$  cup (85 g) **parmesan** or shredded **compté**
- **salt and pepper** to taste



## DIRECTIONS

1. Preheat the oven to 350 °F (180 °C).
2. Remove the outer leaves from the cauliflower and chopped the cauliflower into about ½ inch slices like bread. Don't worry if there are smaller pieces as they work perfectly well with this dish!
3. Place the cauliflower pieces on a baking sheet.
4. Put all the marinade ingredients in a dish or jar, and mix together well with a fork.
5. Evenly distribute the marinade over top the cauliflower covering as much cauliflower as possible.
6. Bake on the middle/low rack in the oven for 30-40 minutes.
7. Remove from the oven and eat while hot!
8. This side accompanies your favorite meal of any type!
9. It refrigerates well for 4-5 days and can be reheated in the microwave or sprinkled with a little water and warmed on low heat in the oven.

*Bon Appetit!*  
*Emilie Anne* 

