



## Roasted Cauliflower

Servings: 4-6

### Ingredients

- 1 head cauliflower, cut into florets of fairly equal size
- ¼ C **Gustare Tuscan Herb EV Olive Oil**
- ¼ t dried red pepper flakes
- ½ t Seasonello
- freshly ground black pepper, to taste
- ½ C finely grated Parmigiano-Reggiano

### Directions

Preheat oven to 375°.

Spread cauliflower florets on baking sheet. Drizzle with olive oil. Sprinkle red pepper flakes, salt, pepper and half the Parmigiano. Toss to coat thoroughly. Bake for 25-30 minutes or until tender when tested by inserting the tip of a sharp knife.

Remove from oven and sprinkle with remaining ¼ C of Parmigiano. Enjoy!

*to taste, to enjoy, to savour*

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