



Noreen's Kitchen

Roasted Cauliflower with

Buttered Breadcrumbs

Ingredients

2 heads cauliflower, broken into pieces	8 tablespoons butter
¼ cup vegetable oil	1 teaspoon salt
1 tablespoon all purpose seasoning (see note)	1 teaspoon cracked black pepper
2 to 3 cups dry bread crumb	

Step by Step Instructions

Preheat oven to 350 degrees.

Place cauliflower pieces in a large bowl.

Pour oil and sprinkle with seasoning of your choice.

Toss cauliflower to coat with oil and seasonings.

Place cauliflower onto a baking sheet that has been lined with aluminum foil.

Bake for 25 to 30 minutes or until the florets have begun to brown on the edges and the vegetable is fork tender.

While cauliflower is roasting, prepare the breadcrumbs by melting the butter in a large, heavy bottomed skillet over medium heat.

Add the dry breadcrumb to the pan and stir constantly until it has turned a deep golden brown and you notice a deep, nutty aroma. Much like the smell of toast.

Add salt and pepper to the breadcrumb and stir well to combine.

Remove from heat.

Pour roasted cauliflower into a large bowl and toss with the buttered breadcrumbs.

Allow to sit for 5 minutes before serving because it will be very hot!

****NOTE**** I used Szeged Chicken Rub as my seasoning in this recipe.

Enjoy!