



Noreen's Kitchen

Balsamic & Honey Roasted

Cauliflower

Ingredients

2 pounds fresh Cauliflower	1 teaspoon onion powder
1/3 cups light olive oil	1 teaspoon paprika
2 tablespoons balsamic vinegar	1 teaspoon salt
1/4 cup honey	2 tablespoons minced garlic
1 teaspoon garlic powder	

Step by Step Instructions

Preheat oven to 400 degrees.

Cut cauliflower off of the main stem and break into medium sized florets. Place in a large bowl and set aside.

Mix together oil, vinegar, honey garlic and spices. Whisk well to combine.

Pour dressing mixture over the prepared cauliflower and toss to coat well. Be sure all the pieces are coated with the dressing.

Pour cauliflower onto a rimmed baking sheet that has been lined with foil. Spread evenly into a single layer.

Bake for 20 minutes then remove from oven and toss.

Return to oven for an additional 20 minutes.

Remove finished cauliflower from oven and allow to cool for 5 minutes before serving.