

# Roasted Cauliflower

## Ingredients

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- 1 Cauliflower (cut into florets)
- 3 T Olive Oil
- 1/4 t Salt
- 1/2 t Garlic Powder
- 0 ds Ground Black Pepper

## Instructions

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- 1.Preheat the oven to 425 degrees and line a large, rimmed baking sheet with parchment paper.
- 2.Cut the cauliflower into florets and add to prepared baking sheet. Drizzle with olive oil, and sprinkle with the salt, garlic powder, and pepper. Toss until the ingredients are evenly distributed and the cauliflower is lightly coated.
- 3.Arrange the cauliflower in an even layer and bake until itâ€™s deeply golden on the edges, tossing halfway, about 25 to 35 minutes.