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a nut-free cooking blog



### **Roasted Cauliflower**

yield: 2-4 side-dish servings

One head cauliflower  
2 tbsp. extra virgin olive oil (EVOO)  
½ to 1 tsp coarse sea salt  
¾ tsp crushed thyme

1. Grease a large baking sheet and preheat your oven to 400°F.
2. Cut the cauliflower into quarters. Slice into ¼-inch sections. Lay the pieces in a single layer on the baking sheet.
3. Drizzle with EVOO and sprinkle with sea salt and thyme.
4. Cook at 400°F for 20-25 minutes, until the edges begin to get golden brown. I usually broil mine for about three minutes at the end because I like some pieces really brown and a little crispy. It really brings that roast-y flavor out!