

ROASTED ROMANESCO CAULIFLOWER

Makes 4 servings

2 small heads of Romanesco cauliflower florets (approximately 8 cups)

1/4 cup extra virgin olive oil

12 cloves garlic, minced

4 tsp lemon zest plus a little more, to taste

Sea salt and ground black pepper, to taste

Preheat oven to 425°F. Line a baking sheet with parchment paper.

Place florets on the parchment paper and drizzle with olive oil and crushed garlic. Mix everything around with a spatula.

Grate the lemon zest over these cruciferous beauties and sprinkle with sea salt and pepper.

Bake for 20 to 25 minutes, or until tender and browned. Serve warm, topped with more lemon zest to taste.

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