



Parmesan-Roasted Cauliflower

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 45 minutes

Total Time: 55 minutes

- 1 head cauliflower, cut into florets (See Chef's Note)
- 1 medium onion, sliced
- 4 sprigs thyme
- 4-6 garlic cloves, unpeeled
- 3 to 4 tbsp olive oil
- Kosher salt and freshly ground black pepper
- 1/2 cup grated Parmigiano Reggiano

Preheat oven to 425°F. Toss cauliflower florets on a large rimmed baking sheet with onion, thyme, garlic, and oil; season with salt and pepper. Roast, tossing occasionally, until almost tender, 35-40 minutes—check after 30 minutes.

Sprinkle with Parmesan, toss to combine, and roast until cauliflower is tender and golden, about 10 minutes.

Chef's Note:

I love the look of multi-colored cauliflower so if you decide to do that, you will only need about 1/3 of white, orange and purple cauliflower. Or, you could use two sheet pans and make all of it at the same time (triple the other ingredients). This is so delicious as leftovers!