

# Roasted Cauliflower

RECIPE LIGHTLY ADAPTED FROM THE BAREFOOT CONTESSA



## Ingredients

Sheet pan full of SWP Cauliflower  
(equivalent to 1/4 -1/3 bag)  
3 T olive oil  
1 cup Gruyere cheese, shredded  
1 cup Parmesan cheese, shredded  
Salt and Pepper

## Directions

1. Place sheet pan in oven and preheat to 450°F. (Since we are roasting frozen vegetables heating the sheet pan helps the liquid evaporate faster.)
2. In a container with lid combine cauliflower florets with olive oil and shake. When oven preheated, remove sheet pan, and carefully spread out the cauliflower. Sprinkle generously with salt and pepper.
3. Roast cauliflower in oven for 15-18 minutes or until florets are fork tender and lightly browned.
4. Remove from oven and sprinkle both cups of cheese on top of cauliflower. Roast for 2-3 more minutes.