

Roasted Cauliflower

Ingredients

- 1 head of cauliflower
- 3 tbsp butter, melted
- 2 cloves of garlic, minced
- 1 tsp salt, pepper, Italian seasoning
- 2 tbsp EVOO
- ¼ pecorino romano

Directions

1. Preheat oven to 375°
2. In a small bowl, mix butter, garlic, spices, romano. Set aside
3. Carefully remove the majority of the stem on the head of cauliflower. Keep enough to hold it together
4. In a Dutch oven, add EVOO.
5. Spread $\frac{2}{3}$ of the butter mixture over the cauliflower
6. Place cauliflower in the Dutch oven, stem down.
7. Put the lid on. Bake for 30-35 minutes
8. Remove the lid. Spread remaining butter mixture.
9. Cook for another 5-10 minutes to brown the top
10. Chop into large pieces
11. Serve with mashed sweet potatoes or ricotta gnocchi.