



Parmesan Roasted Cauliflower

Ingredients

- 1 head cauliflower (about 2 1/2 pounds)
- 2 Tablespoons + 1 teaspoon olive oil, divided
- Kosher salt and freshly ground black pepper
- 1/2 cup panko breadcrumbs
- 1/2 cup freshly grated parmesan cheese

Instructions

1. Preheat the oven to 425°.
2. Remove the leaves and trim the stem of the cauliflower, but leave the core intact. With a sharp knife, cut the whole cauliflower in large (1/2-inch-thick) slices. Don't worry if the slices fall apart.
3. Place the cauliflower on a foil or parchment-lined sheet pan, drizzle with 2 tablespoons of olive oil, and sprinkle with 3/4 teaspoon salt and 1/4 teaspoon pepper. Roast the cauliflower for 15 minutes.
4. Toss the panko with 1 teaspoon of olive oil, sprinkle it on the cauliflower, and roast for another 10 to 15 minutes, until tender and browned. Sprinkle with the parmesan and roast for another minute or two.
5. Take pan out of the oven and toss together the cauliflower and parmesan with a spatula. Serve hot or at room temperature.

ADAPTED FROM AN INA GARTEN RECIPE
SERVES 4 AS A SIDE