



Roasted Garlic Cauliflower

- 2 cloves garlic
- 3 tablespoons olive oil
- 1 large head cauliflower
- 1/3 cup grated Parmesan cheese
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper
- 1 tablespoon parsley

1. Remove the skin from garlic. **Scrub the garlic and cauliflower with a vegetable brush while holding under cold running water.** Mince garlic in a food processor. Separate cauliflower head into florets.
2. Grease a large casserole dish.
3. Combine the olive oil and garlic in a large resealable bag. Add cauliflower to the bag and seal. Shake the bag to mix. Pour the cauliflower mixture into the prepared casserole dish. Season with salt and pepper.
4. Heat the oven to 450°F. Bake the cauliflower for 25 minutes, stirring halfway through. After 25 minutes top with Parmesan cheese and parsley and change the oven setting to broil. Broil for 3 to 5 minutes, until the top browns



Did you know that cauliflower is actually a flower?



Additional Food Safety Notes Related To This Recipe

- When storing in the refrigerator, place fresh produce on separate shelves or in produce bins away from raw meats, poultry, and seafood.
- Clean and sanitize the cutting board before and after each use. It is a good idea to have two separate cutting boards in the kitchen. One can be used for raw meats, poultry, and seafood while the other is used for fresh produce and breads.
- Be sure to have a clean and sanitized sink before you wash your produce.
- Wash hands correctly
 - Moisten hands with warm water and apply soap.
 - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
 - Rinse hands and dry with a clean towel.
- Keep food out of the "Danger Zone".
 - Fresh produce should not be out of the refrigerator for longer than 2 hours.
 - It is best to put any leftovers into the refrigerator within 1 hour.
- When storing leftovers, divide into small portions and place into a clean airtight storage container. Do not forget to label the container with the name and the date before placing in a refrigerator that is 40°F or colder.

Recipe Source

<http://allrecipes.com/recipe/roasted-garlic-cauliflower/detail.aspx>