

Roasted Lemon & Chili Cauliflower

INGREDIENTS

- 1 head cauliflower
- 1/2 lemon juice + zest
- 1/2tsp sea salt
- 4TBS olive oil
- 1/2tsp chili powder

1. Preheat oven to 400°F.
2. To easily prepare cauliflower, start by removing the leaves and foliage.
3. Start cutting around the stem in a circle so that it easily can be twisted off and removed.
4. From here, separate the cauliflower pieces and place into a bowl.
5. Add lemon juice, zest, salt, oil, and chili powder then mix until well coated.
6. Allow cauliflower to sit for at least 20 minutes.
7. Line a baking sheet with parchment paper then place cauliflower onto sheet and bake for about 15-20 minutes, stirring occasionally.