



6 SERVINGS



30 MINUTES



143 CALS

A Diverse Dish as a Side or an Entree, a Whole Roasted Cauliflower Will Please Many

SOPHIE VIAU

Ingredients

- 1 whole cauliflower, leaves removed
- 4 cups vegetable broth
- 1/4 cup melted butter
- 2 tbsp lemon juice
- 2 tbsp cider vinegar
- 1 tbsp garlic powder
- 1 tbsp dehydrated onion flakes
- 1 tsp smoked paprika
- 1/2 tsp turmeric
- combination fresh herbs of your choice, finely chopped
- pinch salt & pepper

Instructions



PREP: 10M

| COOK: 20M

| READY IN: 30M

1. Preheat the oven to 425F, with the rack in the middle.
2. Place the whole cauliflower in a large saucepan, then pour the broth on top. If it's not completely covered, add water.
3. Cover, bring to a boil and boil cauliflower for 8 minutes.
4. Remove from heat and carefully, using two spatulas, transfer the cauliflower to a baking dish or skillet. Do not discard the broth.
5. In a bowl, combine melted butter, lemon juice, vinegar, garlic powder, dehydrated onion, turmeric and paprika. With a ladle, add about 1/2 cup of the cooking broth. Mix well.
6. With a spoon, pour the sauce all over the cauliflower. A good layer of sauce should be at the bottom of the baking dish.
7. Put the cauliflower in the oven and cook for about 12 minutes.
8. Remove from the oven and sprinkle cauliflower with fresh herbs of your choice such as parsley, mint, chives, thyme, etc.