



Roasty, Toasty Cauliflower

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 head of cauliflower
- 8oz or more kalamata, green, or a mixture of your favorite olives (fresh are best, but canned or jarred will work, too), pitted & halved
- salt & pepper
- your favorite dried Italian herbs (basil, oregano & are all nice)
- olive oil (optional)

Instructions

1. Preheat the oven to 400 degrees Fahrenheit.
2. Wash the head of cauliflower, and remove all the green leaves and the center stem. Break up the cauliflower into bite-sized chunks by hand, and spread the pieces evenly on a cookie sheet.
3. Sprinkle the olive halves over the cauliflower. Season with salt, pepper, and herbs to taste. Drizzle with olive oil, if you like.
4. Pop in the oven for 35 minutes, or until the cauliflower is browning and wilted and the olives start to shrivel.

Tips: This dish makes a truly remarkable addition to any standard cold relish tray. Or, for your next party, create a Mediterranean platter including this dish, canned artichokes, roasted red peppers, hummus, and feta cubes! You can also serve piping hot as a side for burgers at a BBQ, or toss over warm pasta with a splash of Italian dressing for a quick (but seemingly fancy) dinner. Serve hot or cold!