



## Oven Roasted Curried Cauliflower

2 heads of cauliflower, broken into florets  
1 T olive oil  
1 t cayenne  
1-1/4 t coriander  
2/3 t turmeric  
1 t cumin  
2/3 t salt

Preheat the oven to 450F. Clean the cauliflower thoroughly. Turn the cauliflower on it's head and make a cross cut deep into the stem. Break the cauliflower into quarters by pulling at the cross section. Then break the cauliflower into florets.

In a colander, rinse the cauliflower one more time and then place the florets into a large sealable bag. Add the olive oil through the salt in to the bag, seal and shake to coat.

Place the cauliflower on a parchment lined baking sheet. Bake for 15-20 minutes. Remove, let cool slightly, and serve.