

Roasted cauliflower

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I think that roasting cauliflower is one of the best ways to cook it. The high heat caramelizes some parts and gives a delightful nutty flavor.

1 head of cauliflower broken into florets

1 Tbsp. olive oil

1/2 tsp. kosher salt

Chopped anchovies, nuts, raisins and red pepper flakes (optional)

Toss all the ingredients to coat the florets. Spread on backing sheet and roast in a 400 degree oven for about 15 minutes.

Serves four as is, perhaps sprinkled with lemon juice, or use in other dishes such as pasta.

You can add chopped anchovies, nuts and raisins before roasting for a Sicilian touch. Pepper flakes spice up the cauliflower, too.