

Wauwatosa Harvest of the Month

October Cauliflower



Cheesy Roasted Cauliflower

- 8 cups cauliflower florets
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon chopped fresh herbs, such as thyme or sage
- ¼ teaspoon salt
- ¼ teaspoon ground pepper
- ¾ cup shredded Cheddar cheese
- 1 tablespoon lemon juice

Directions

1. Preheat oven to 450 degrees F.
2. Combine cauliflower, oil, herbs, salt and pepper in a large bowl. Transfer to large rimmed baking sheet; roast for 20 minutes, stirring halfway through roasting. Stir, then sprinkle with cheese. Continue roasting until the cauliflower is soft and the cheese is melted, about 5 minutes. Toss with lemon juice and serve.



For more information call
414-479-8936 or visit
www.wauwatosa.net/harvest