

Spicy Indian Roasted Cauliflower

Serves 4

Ingredients

- 2 lb. cauliflower, cut into bite-sized florets
- 3 tbsp. olive oil
- 1 tbsp. hot curry powder
- 1 tsp. turmeric
- ½ tsp. cayenne
- 1 tsp. salt
- ¼ tsp. saffron threads



Directions

- 1) Heat the oven to 425 degrees. Grease a baking sheet with nonstick cooking spray.
- 2) Toss together all of the ingredients on the baking sheet until well combined.
- 3) Bake for 20-25 minutes on the upper rack, turning halfway through.