

## **Roasted Cauliflower with Parmesan**

### **Ingredients:**

- 1 head cauliflower, cut into florets
- 2 tablespoons olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup grated parmesan cheese

### **Instructions:**

1. Preheat oven to 400°F.
2. In a large bowl, toss cauliflower florets with olive oil, salt, and pepper until evenly coated.
3. Spread the cauliflower out on a baking sheet and bake for 20-25 minutes or until tender and lightly browned.
4. Remove from oven and sprinkle with grated parmesan cheese.
5. Serve immediately.