

# ROASTED CAULIFLOWER LETTES

**From the Kitchen of:** Karen Chalmer, Farmer, Co-Founder, Community Farm of Ann Arbor

**Preparation Time:** 30 minutes | **Cook Time:** 12-15 minutes | **Yield:** 3-4 servings

**Common Allergens:** Milk (Optional)

An easy and delicious vegetable side dish that can be made using cauliflower from a local farm or your backyard garden. These can be enjoyed as a snack, a pizza topping, in an omelet, as a salad ingredient, or in a soup.

## INGREDIENTS:

- 3-4 Tablespoons olive oil
- 1 head cauliflower (locally grown if possible), cut into bite-sized pieces
- 1 teaspoon salt, or to taste
- 1/4 teaspoon ground black pepper
- 1/4 cup nutritional yeast
- 1/4 cup grated parmesan cheese (optional)

## INSTRUCTIONS:

- Preheat the oven to 400° F.
- Grease a baking sheet with olive oil or line it with parchment paper.
- Cut the cauliflower into bite-sized pieces, including the stems and any leaves that are still nice.
- In a large bowl combine all the ingredients. Toss the ingredients well to coat all the cauliflower pieces.
- Spread the coated cauliflower pieces on the greased or parchment-lined cookie sheet and bake them for 12-15 minutes. The cauliflower should be tender, but not mushy.
- Serve warm as a yummy side dish to almost any meal.

