



FROM THE KITCHEN OF: ZACH WILLIAMS
TECHNICAL RECRUITER - JSG JACKSONVILLE

WHOLE ROASTED CAULIFLOWER

INGREDIENTS

- 1 head cauliflower (about 2 lb)
- 3 tablespoons pesto
- 3 tablespoons lemon dressing
- 2 tablespoons olive oil
- 1/2 teaspoon garlic powder
- nonstick aluminum foil
- 1/4 cup grated parmesan

INSTRUCTIONS

Preheat oven to 425°. Remove leaves and cut stalk even with bottom of cauliflower.

Whisk pesto, dressing, oil, and garlic powder until blended. Place cauliflower on large sheet of foil. Brush with 3 tablespoons pesto mixture; wrap loosely with foil and place on baking sheet.

Roast 30 minutes; remove foil and brush with another 3 tablespoons pesto mixture. Roast 15–20 more minutes or until lightly browned. Slice cauliflower carefully and serve topped with remaining 2 tablespoons pesto mixture sprinkled with parmesan.

"CAULIFLOWER IS NOTHING BUT CABBAGE WITH A COLLEGE EDUCATION."
- MARK TWAIN

