

Balsamic and Parmesan Roasted Cauliflower

Prep Time: 10 mins
Cook Time: 30 mins
Total Time: 40 mins

<input type="checkbox"/>	1 head(s) cauliflower, large, (8 cups 1-inch-thick slices), florets
<input type="checkbox"/>	2 tablespoon oil, olive, extra-virgin
<input type="checkbox"/>	1 teaspoon marjoram, dried
<input type="checkbox"/>	1/4 teaspoon salt
<input type="checkbox"/>	pepper, black ground, freshly ground, to taste
<input type="checkbox"/>	2 tablespoon vinegar balsamic
<input type="checkbox"/>	1/2 cup(s) cheese, Parmesan, finely shredded

- Preheat oven to 450°F.
- Toss cauliflower, oil, marjoram, salt and pepper. Roast on a large rimmed baking sheet until starting to soften and brown on the bottom, 15 to 20 minutes.
- Toss the cauliflower with vinegar and sprinkle with cheese. Return to the oven and roast until the cheese is melted and any moisture has evaporated, 5 to 10 minutes more.



Recipe courtesy of:

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