

Roasted cauliflower

Recipe for 4 persons

Description

Oven roasted cauliflower with ginger and garlic

Ingredients

Cauliflower

- 0.50 Unit(s) Cauliflower
- 2 Tbsp Fresh ginger
- 2 Clove(s) Garlic
- 1 Tsp Curcuma
- 5 Sprig(s) Fresh cilantro

- Olive oil
- Salt and pepper

Preparation

- Preparation time **25 mins**

Cauliflower

First cut the cauliflower in quarters and then cut into 2cm slices. Mince garlic and ginger. Thinly slice the cilantro. Mix the garlic, ginger, tumeric with the cauliflower. Add salt, pepper and olive oil and cook in the oven for 15-20 min. Once out of the oven add cilantro and serve.

Bon appétit!