



## Roasted Cauliflower and Broccoli

Recipe courtesy of Ellie Krieger



Roasted Cauliflower and Broccoli

Total Time:

1 hr 15 min

Prep: 15 min

Cook: 1 hr

Yield:

8 servings (1 serving is  
1 cup)

Level:

Easy

### Ingredients

- ✓ 1 small head cauliflower (2 pounds), cut into florets
- ✓ 2 large stalks broccoli (1 pound), cut into florets
- ✓ 1 head garlic, broken into cloves
- ✓ 2 tablespoons olive oil
- ✓ 1/2 teaspoon salt

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### Directions

Preheat the oven to 375 degrees F.

Place cauliflower and broccoli into a 9 by 13 inch baking dish, toss with the olive oil, and sprinkle with salt. Cover the dish and bake for 1/2 hour. Remove the cover, stir and cook for 30 to 40 minutes more, until vegetables are tender and nicely browned, stirring occasionally.

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