

# Oven Roasted Cauliflower Recipe

**Prep Time:** 10 minutes   **Cook Time:** 20 minutes   **Total Time:** 30 minutes

The most delicious oven-roasted cauliflower recipe that will become your go-to side dish. Cauliflower florets drizzled in oil and butter and seasoned to perfection.

**Author:** NatashasKitchen.com

**Skill Level:** Easy

**Cost to Make:** \$4-\$5

**Servings:** 6 as a side dish



## Ingredients

- 1 medium cauliflower, sliced in small florets, or 1/2" thick steaks
- 2 Tbsp **olive oil**
- 2 Tbsp unsalted butter, melted
- ½ tsp **garlic powder**
- ½ tsp **salt**, or to taste
- ¼ tsp ground paprika
- ¼ tsp ground black pepper, or to taste

## Instructions

1. Preheat the oven to 425°F and line a baking sheet with parchment paper.
2. Slice the head of cauliflower into 1/2" thick steaks, breaking up wedges into even, bite-sized pieces.
3. Add the cauliflower to the center of the baking sheet. Drizzle with the oil and melted butter and toss to combine.
4. In a small bowl, combine garlic powder, salt, paprika, and pepper for the seasoning. Sprinkle onto cauliflower and toss to evenly coat.
5. Spread the cauliflower evenly on the baking sheet and bake at 425°F for 15-20 minutes, until cauliflower reaches desired crispiness.

## Recipe Notes

Bake time will slightly vary depending on the size of your florets or slices.  
You may substitute oil instead of butter if you don't want to use any butter.

Copyright © 2021 Natasha's Kitchen