



Local • Delicious • Edible



## FARMSTAND ROASTED CAULIFLOWER

Serves 6

- 1 medium head cauliflower
- 2 Tablespoons Ukrainian Village seasoning
- ½ cup olive oil
- 1 cup bread crumbs
- Freshly grated Parmesan cheese for serving, optional

Preheat the oven to 375 degrees.

Separate the cauliflower into small florets and put in a large bowl. Toss with the Pilsen seasoning and olive oil. Sprinkle the bread crumbs over the mixture and toss. Arrange the florets on a large baking sheet. Place in the oven and bake for 10 minutes, then toss and bake another 5 minutes until tender. Remove from oven, and serve with parmesan cheese.

From the files of JoAnn Relf



[CHICAGOFARMSTAND.COM](http://CHICAGOFARMSTAND.COM)