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Roasted Curry Cauliflower

Cauliflower is an amazing vegetable that takes on a delicious flavor with any seasoning you choose. Roasting it gives it a great texture, and makes getting your daily veggie count a pleasure!

You will need:

- 1 Head of Cauliflower
 - 3 Tablespoons Olive Oil
 - 1 Teaspoon [Maharajah Curry Powder](#)
 - 1 Teaspoon [Kashmir Curry Powder](#)
 - $\frac{3}{4}$ Teaspoon [Spicy Curry Sea Salt](#)
1. Preheat oven 400. Line a rimmed baking sheet with parchment paper.
 2. Break or slice the cauliflower into evenly sized florets (2-3") long, without cutting off too much of the stems.
 3. In a large bowl, combine the oil, curry powders, and salt and mix well.
 4. Toss the florets in the bowl with the oil mixture until evenly coated.
 5. Spread the florets in a single layer on the prepared baking sheet.
 6. Roast until just tender and tinged with brown around the edges, about 30-40 minutes.

Transfer to a serving dish and serve while hot!