

Diablo Roasted Cauliflower

Ingredients

- 1 head cauliflower, cut into bite-size florets
- ¼ cup extra-virgin olive oil
- 5 cloves garlic, roughly chopped
- ¼ teaspoon crushed red pepper
- ¼ teaspoons dried chives
- Salt and pepper to taste
- ¼ jar of Diablo verde

Steps

- Preheat the oven to 450 degrees F.
- Toss the cauliflower with the olive oil, garlic, chives and red pepper in a bowl
- In a bowl; sprinkle with the salt, pepper toss again.
- Place on baking sheet in the oven and roast until golden and tender, about 20 minutes.
- Transfer to a serving bowl and pour Diablo Verde or top or in a separate bowl as a dipping sauce.