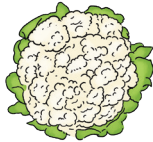




# Herb-Roasted Whole Cauliflower

Roast whole cauliflower flavored with butter, herbs, and cheese!

## Ingredients



1 medium head cauliflower



6 Tbsp butter



2 cloves garlic



2 sprigs fresh rosemary



2 sprigs fresh thyme



4 large sage leaves



½ tsp kosher salt



¼ tsp ground black pepper



¼ cup shredded Parmesan cheese

## Steps

- 1 Preheat oven to 400°F.
- 2 Prepare cauliflower. Remove leaves. With help from an adult, cut out stem. Set in 8 x 8 baking dish. Set aside.
- 3 Heat butter in small microwave-safe bowl until melted, 30-60 seconds.
- 4 Finely mince rosemary. Measure 2 tsp and add to butter.
- 5 Finely mince thyme. Measure 2 tsp and add to butter and rosemary.
- 6 Finely mince sage leaves. Measure 1 Tbsp and add to butter and herbs.
- 7 Smash and peel garlic. Finely mince and add to herb butter.
- 8 Add salt and pepper to garlic-herb butter. Stir to combine.
- 9 Use a pastry brush to coat cauliflower with garlic-herb butter. Flip over and coat bottom as well.
- 10 Sprinkle cauliflower with Parmesan cheese.
- 11 Cover baking pan with foil. Bake 40 minutes.
- 12 Carefully, remove foil. Return to oven and bake 15-20 minutes more, until fork-tender and golden brown.
- 13 Slice cauliflower into wedges or florets. Serve drizzled with additional garlic-herb butter from baking pan. TASTE & SHARE!