

## Roasted Cauliflower with Lemon Parsley Dressing—from Bon Appétit Magazine

- 1 head of cauliflower, about 2 pounds, cut into florets
- 6 Tablespoons olive oil, divided
- 1 cup fresh Italian parsley
- ½ teaspoon finely grated lemon zest
- 2 Tablespoons fresh lemon juice

Preheat the oven to 425°F. Toss cauliflower and 4 Tablespoons of the olive oil on a rimmed baking sheet. Season with salt and pepper. Roast until tender and golden brown, 25-30 minutes.

Meanwhile, pulse parsley, lemon juice, lemon zest and remaining 2 Tablespoons of olive oil in a food processor until very finely chopped; season with salt and pepper. Toss roasted cauliflower with dressing and serve warm or cold. It's excellent as a salad (snack!) straight out of the fridge.

Serve with any roasted, grilled, or sautéed meat. Eat the leftovers straight out of the fridge as I mentioned, or toss them with quinoa, feta, greens, and toasted nuts with a fresh squeeze of lemon juice.