

KIERRA'S ROASTED CAULIFLOWER

1 head (about 2 pounds)
Cauliflower, cut into
bite-size florets
(about 8 cups total)

1/4 cup Extra-Virgin Olive Oil

5 cloves Roughly Chopped
Garlic

1/4 tsp. Crushed Red Pepper

2 tsp. Kosher Salt

2 tsp. Roughly Chopped
Fresh Thyme Leaves



RECIPE COURTESY OF
DAVID FLETCHER'S WIFE,

KIERRA FLETCHER



1. Preheat the oven to 450 degrees.
2. Toss the cauliflower with the olive oil, garlic, and red pepper on a baking sheet.
3. Sprinkle with the salt and thyme and toss again.
4. Roast until golden and tender, about 20 minutes.
5. Transfer to a serving bowl and enjoy!