Recipe

Ingredients:
2 heads of cauliflower
¼ cup olive oil
1 ½ teaspoon salt
1 teaspoon pepper

Directions:
1. Preheat oven to 400°F.
2. Wash and clean cauliflower. Cut off stem, and cut cauliflower into small pieces.
3. In large bowl, combine olive oil, salt and pepper. Add cauliflower pieces and thoroughly coat each piece.
4. Place cauliflower pieces onto a baking sheet lined with parchment paper. Bake for one hour, turning 3 times during cooking, until each piece has a brown coloring.

Yield 20 servings