

# FIELD *notes*

UCSC Farm  
Community Supported Agriculture  
Twelfth Harvest: 8/23/11 & 8/26/11

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## Roasted Garlic Cauliflower

Serves 6

- 2 tablespoons minced garlic
- 3 tablespoons olive oil
- 1 large head cauliflower, separated into florets
- 1/3 cup grated Parmesan cheese
- salt and black pepper to taste
- 1 tablespoon chopped fresh parsley

Preheat the oven to 450 degrees. Grease a large casserole dish.

Place the olive oil and garlic in a large bowl. Add cauliflower, and mix well. Pour into the prepared casserole dish, and season with salt and pepper to taste.

Bake for 25 minutes\*, stirring halfway through. Top with Parmesan cheese and parsley, and broil for 3 to 5 minutes, until golden brown.

\*Some cooks opt to cover the casserole dish for the first half of cooking. **TIP:** Keep cauliflower florets uniform in size for even cooking.

*Source: Allrecipes.com*