

The best thing about a roasted cauliflower is the absolute ease with which it's made. Simply spiced, this cauliflower pairs with everything. Looks great, tastes amazing.

# Spiced Cauliflower

pareve | passover | gluten-free | do not freeze | yields 6 servings

## Ingredients

- 1 large cauliflower
- 2 Tbsp brown sugar
- 1½ tsp kosher salt
- ½ tsp black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 2 tsp sweet paprika
- ½ tsp chili flakes (or to taste)
- 2 Tbsp olive oil

## Method

1. Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper.
2. Cut cauliflower into 2-inch florets. Transfer to prepared baking sheet.
3. In a small bowl, combine brown sugar, salt, pepper, garlic powder, onion powder, paprika, and chili flakes. Mix well.
4. Sprinkle spices over cauliflower florets; drizzle with olive oil. Rub all over to coat evenly.
5. Bake, uncovered, for 35-40 minutes, or until cauliflower is golden brown and tender.
6. Carefully transfer cauliflower to a serving platter. Serve hot or at room temperature.

## Norene's Notes

- Frozen cauliflower florets work well in this recipe; no need to defrost before using.
- This tasty spice rub also goes beautifully with chunks of sweet potato and acorn squash.