



Roasted Curried Cauliflower

4 servings
30 minutes

Ingredients

2 tbsps Avocado Oil
1 tbsp Curry Powder
1/2 tsp Garlic Powder
1/4 tsp Sea Salt
1 head Cauliflower (cut into florets)

Directions

- 1 Preheat oven to 400°F (204°C) and line a baking sheet with parchment paper.
- 2 Whisk the oil, curry powder, garlic powder, and salt together in a mixing bowl. Add the cauliflower florets and toss until well coated. Transfer to a baking sheet and roast for 25 to 30 minutes, or until cauliflower is tender.
- 3 Serve immediately and enjoy!

Notes

More Flavor, Drizzle the cauliflower with fresh lime juice and honey after roasting.
Leftovers, Extra cauliflower keeps in the fridge for up to 2 days.