



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Cauliflower**

Roasted Cauliflower

Ingredients:

- 1 head cauliflower, cut into bite size pieces
- 2 tsp fresh thyme
- 2 tsp fresh rosemary
- 4 cloves garlic, minced
- 2 tsp kosher salt
- ¼ cup butter, melted

Directions:

Preheat your oven to 350F. In a small bowl, combine melted butter, thyme, rosemary, garlic, and salt. Set aside. Place cauliflower pieces in a large bowl. Pour melted butter mixture over the cauliflower. Be sure cauliflower is evenly coated. Line a sheet tray with parchment paper or coat with cooking spray. Spread the cauliflower in a single layer on the sheet tray and bake for 20-25 minutes.

*For a healthier option, substitute olive oil for butter.