



**Elliott Evans Nutrition, LLC**  
**Prevent and Protect**  
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## **CRISPY ROASTED CAULIFLOWER** **WHOLELIVING.COM**

- **Heat oven to 425 degrees**
- **On a rimmed baking sheet, drizzle ½ head cauliflower florets with 1 tablespoon of olive oil**
- **Season with coarse salt**
- **Roast, stirring occasionally, until golden brown and just tender, about 20 minutes**
- **Sprinkle with red chili flakes, and serve**