



THIS RECIPE WILL TURN ANYONE INTO A CAULIFLOWER LOVER...TRULY!!!

Roasted Cauliflower with Parmesan and Bread Crumbs

1 head cauliflower, cut into 1/2 -1 inch florets

1/2 cup fresh bread crumbs, (I USED GLUTEN FREE BY ALEIA'S)

1/4 cup freshly grated Parmesan (I CONFESS, I DON'T MEASURE AND I'M SURE I USE MORE!!!!)

1/4 cup olive oil (AGAIN, I DON'T MEASURE BUT MAKE SURE THE FLORETS ARE WELL COATED!!!!!!)

Salt and pepper to taste

Preheat oven to 400°.

Toss florets with olive oil, bread crumbs and cheese. Spread in a single layer on jelly roll sheet lined with nonstick foil. Season with salt and pepper. (since I use a lot of cheese I often don't need the salt) Roast 30-40 minutes, until nicely browned!!!! (we like ourS verrrry browned!!!)

Make sure to SHARE this so it posts on your wall for future use! For more great recipes and advice go to [Gregg's Skinny Friends - Health & Weight Control](http://skinnygregg.com/)

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[Kathy Wright Moore](#) shared [Gregg Howard's photo](#).