# Spiced Roasted Cauliflower

Quick · Spicy · Serves 4

*Ken's note: TBD*

## Ingredients

- 4 cups cauliflower florets (about 1 medium head)
- 3 Tbsp olive oil
- 1 Tbsp paprika
- 1 tsp cumin
- 1 tsp Italian seasoning
- 1 Tbsp garlic powder
- ½ tsp cayenne
- Black pepper
- Salt
- Chives, sesame seeds, and lime wedges, for serving (optional)

## Method

1. Heat the oven to 450°F. Toss the cauliflower with the oil, then the spices and pepper. Spread in a single layer and roast 10 minutes, flip, and roast about 15 minutes more, until browned and tender. Taste and salt at the end. Serve hot or at room temperature, with chives, sesame, and lime if you like.