

Roasted Ranch Cauliflower

Prep time: 10 minutes

Cook time: 30 minutes

Servings: 4

Ingredients

- 1 head cauliflower
- 3 Tablespoons olive oil
- 2-4 Tablespoons powdered ranch dressing mix
- ½ cup plain breadcrumbs or Panko

Instructions

1. Preheat the oven to 350 degrees F and line a large cookie sheet with parchment paper or foil.
2. Cut cauliflower into florets and place in a large bowl.
3. Toss all ingredients in the bowl until cauliflower is evenly coated; use more or less ranch dressing mix depending on how intense you want the ranch flavor to be.
4. Place coated cauliflower in a single layer on the cookie sheet, sprinkling any leftover breadcrumbs over top.
5. Bake in preheated oven for 20-30 minutes, stirring them after ten minutes of cooking.
6. Enjoy as is or sprinkle with parmesan.

*Other tasty seasoning options are garlic parmesan, BBQ or teriyaki. Follow the same instructions as above substituting the ranch dressing mix.

