

ROASTED CAULIFLOWER WITH BUTTER SAUCE

We love how easy and delicious this cauliflower roasted oven is! It is on your dinner table outside a side meal and can also be enjoyed as a main meal! A great alternative vegetarian or vegan for holidays and special occasions. Crispy on the top, soft inside, this rusty cauliflower would be your favorite new way for cauliflower to cook.

You'll need:

- Two bay leaves.
- Four CUPS. Of vegetable/chicken stock.
- 80g Of -melted- butter.
- one head of cauliflower, I used a medium one.
- Fresh “cracked-pepper”.
- Fresh thyme.

INSTRUCTIONS:

- Step 1-Set the temperature of your oven to 400°=200°. Trim the cauliflower's bottom and cut both the leaves and the stem, but without separating them. Give it a quick cleaning and pat it dry.
- Step 2-In a jar, put the entire cauliflower, and cover with stock and add fresh thyme and bay leaf. Bring to a boil and cook for 15 minutes to simmer.
- Step 3-Drain and move the head of the cauliflower into an oven-proof pan/cast iron skillet. Sprinkle over the cauliflower with a little of the cooking stock and then drizzle with melted butter on top. Sprinkle with fresh

cracked-pepper and fresh thyme.

– Step 4-In the preheated oven, roast for 15 minutes, until golden. Baste from time to time with the cooking juice. If it slides in quickly, check it with a knife, then it is cooked. If you want to give it a little more color, you can broil it for another 3 minutes. (KEEP YOUR EYES ON IT SO IT DOES NOT BURN).

– Step 5-Sprinkle with fresh thyme. Cut, and serve with buttery cooking juices.

Coasted with a herb-butter sauce, this Entire Roasted Cauliflower is. A simple and healthy, gluten-free, dairy-free, vegetarian, and vegan, for low carb or keto diets, it's the best friendly side dish recipe. Give your dinner table a healthy addition.