

# Roasted Cauliflower with Soy Sauce

By Chef Salimatu Butler, in partnership with the Osseo Area Schools Food and Nutrition Department

YIELD 6 servings

TIME 30 minutes

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## INGREDIENTS

12 ounces cauliflower florets  
2 teaspoons olive oil  
2 tablespoons parmesan cheese, grated  
1/8 teaspoon black pepper  
1 and 1/2 teaspoons soy sauce

## PREPARATION

### Step 1

Preheat oven to 400 degrees F.

### Step 2

If using fresh cauliflower, blanch or steam for 5-7 minutes. If using frozen cauliflower, skip to next step.

### Step 3

Toss cauliflower with olive oil, add 1 tablespoon parmesan cheese, the black pepper and soy sauce. Mix well.

### Step 4

Line a baking sheet with parchment paper and spread cauliflower on sheet in a single layer. Roast cauliflower for about 20 minutes or until tender.

### Step 5

Remove from oven and top with remaining parmesan cheese before serving.