



Golden Roasted Cauliflower with Butter Sauce

Introduction

Golden Roasted Cauliflower with Butter Sauce is a delicious and simple side dish that

elevates any meal. Cauliflower, known for its versatility, is roasted to perfection, creating a crispy exterior while remaining tender on the inside. The addition of a rich butter sauce enriches the flavor profile, making this dish irresistible. Perfect for weeknight dinners or special gatherings, this recipe will become a household favorite.

Detailed Ingredients with measures

Cauliflower: 1 medium-sized head, cut into florets

Olive Oil: 2 tablespoons

Salt: 1 teaspoon

Black Pepper: ½ teaspoon

Butter: 4 tablespoons

Garlic: 2 cloves, minced

Lemon: Juice of 1 lemon

Parsley: Fresh, chopped for garnish

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: Serves 4



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 425°F (220°C) to ensure it is hot enough for roasting the cauliflower.

Prepare the Cauliflower

Cut the cauliflower into evenly-sized florets. This will help them cook uniformly.

Toss with Oil and Seasoning

In a large bowl, combine the cauliflower florets with olive oil, salt, and pepper. Toss well until the florets are evenly coated.

Arrange on a Baking Sheet

Spread the seasoned cauliflower in a single layer on a baking sheet. Ensure they are not overcrowded to achieve optimal roasting.

Roast the Cauliflower

Place the baking sheet in the preheated oven. Roast for about 25-30 minutes, or until the cauliflower is golden brown and tender, stirring halfway through for even cooking.

Prepare the Butter Sauce

While the cauliflower is roasting, melt butter in a small saucepan over medium heat. Add minced garlic and cook until fragrant, about 1-2 minutes.

Add Lemon Juice and Seasoning

Stir in lemon juice, and season with salt and pepper to taste. Remove from heat once the ingredients are combined.

Combine Cauliflower with the Butter Sauce

Once the cauliflower is done roasting, remove it from the oven and drizzle the butter sauce over the top. Toss gently to coat the cauliflower evenly.

Serve Immediately

Transfer the roasted cauliflower to a serving dish and enjoy while hot.

Notes

Storage

Leftover roasted cauliflower can be stored in an airtight container in the refrigerator for up to 3 days.

Serving Suggestions

This dish pairs well with grilled meats or can be served as a standalone vegetarian dish.

Customization

Feel free to add different seasonings or herbs to the cauliflower before roasting to suit your taste preferences.



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Cook techniques



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