

Ingredients

1 head of cauliflower, chopped into florets Salt and pepper to taste
2 Tbsp olive oil
2 tsps curry powder
1 tsp coriander
1/2 tsp smoked paprika
1/2 tsp cumin

Instructions

Preheat oven to 400 degrees. Line baking sheet with aluminum foil. Mix spices. Toss florets with olive oil. Add spices and toss again. Spread onto baking sheet. Roast for 30 minutes.

Nutrition Information Per Serving

Serves 4

Calories: 55

Fat: 1.42 gm

Sodium: 16 mg

Fiber: 1.31 gm

Carbohydrates: 3.06 gm

Protein: 1.13 gm