

## **ROASTED CAULIFLOWER WITH COCOA AND PAPRIKA**

*(Heather)*

1 head of cauliflower  
canola oil  
sea salt  
freshly ground pepper  
paprika  
unsweetened cocoa powder

Preheat oven to 400F. Cut cauliflower into florets. Rinse and drain and pat dry. Spread on a baking sheet. Drizzle with canola oil and sprinkle with salt, pepper, paprika and cocoa powder. I probably used about 1 tsp. of cocoa powder for the entire pan, perhaps the same for the paprika. Use your hands to turn florets and make sure they are coated evenly.

Bake for 25-35 minutes or until nicely browned and tender.