



ROASTED CAULIFLOWER

MAKES 4 SERVINGS

Ingredients:

- 1 head cauliflower, chopped into florets
- ¼ c red onion diced
- 3 mini sweet peppers diced for color (use any combination)
- 1-2 Tbsp olive oil to drizzle on top
- 1 Tbsp (or to liking) balsamic vinegar drizzled on top
- Sweet jerk seasoning to taste
- Salt and pepper to taste

Directions:

Preheat the oven to 400 degrees. Combine all ingredients together on a sheet pan and roast in the oven for 30-35 minutes or until vegetables are tender and cauliflower is golden brown on top.