



## **Garden Glory Roasted Cauliflower Steaks**

### **Makes 4 Servings**

1 Large Head of Cauliflower  
1/4 Cup Olive Oil  
1 Heaping Tbsp of Garden Glory

### **Preparation:**

Preheat the oven to 400°.

Let us start by mixing the olive oil and Garden Glory together. Let it sit for about 15 minutes to allow the spices to bloom.

Now we need to carefully remove the stem and lower leaves on the head. You have to be extra gentle as we do not want the florets to come apart. Use a paring knife and slice the bottom stem, it will probably be in several pieces.

Now lets slice the head into 4 "steaks" about 3/4 inch thick. Carefully lay them on a sheet pan.

Brush the bloomed Garden Glory on to both sides of the steaks. Again, be careful as you turn them over.

Roast for 20 minutes, carefully turn, and roast another 20.

Serve and enjoy! This is a great meal on its own or would make a fantastic side dish.