

Roasted Broccoli and Cauliflower

a recipe from Georgia School Nutrition

MAKES: 8 cups PREP TIME: 5 minutes plus bake time CATEGORY: Side

Ingredients:

- 4 cups Cauliflower florets
- 4 cups Broccoli florets
- ¼ cup Olive oil
- ½ tsp Black pepper
- ½ tsp Salt

Steps:

- 1. Preheat oven to 425 degrees F.
- 2. Line a baking pan with parchment paper.
- Wash cauliflower and broccoli florets.
- 4. Stir selected spices into olive oil before pouring over broccoli and cauliflower florets.
- 5. Evenly space florets on lined baking pan.
- 6. Bake for about 15-20 minutes until tips are slightly brown.

Tip: Have fun spicing this recipe up by flavoring with your favorite herbs and spices.