



Crispy Roasted Cauliflower

Description

This roasted cauliflower isn't just a side dish, it's the main character. It's crispy, golden, loaded with bold seasoning, and covered in a melty cheddar-parmesan combo that takes things way beyond basic.

Prep Time 15 minutes

Cook Time 30 minutes

Total Time 45 minutes

Ingredients

- 1 large cauliflower, cut into small florets
- 6 tbsp olive oil
- 1 tsp Old Bay seasoning
- $\frac{1}{2}$ tsp chili pepper
- Fresh ground black pepper, to taste
- 8 oz sharp white cheddar cheese, grated
- 4 oz parmesan cheese, grated

Instructions

1. Preheat oven to 425°F (220°C). Line a large baking sheet with parchment paper or foil.
2. In a large bowl, toss cauliflower florets with olive oil, Old Bay seasoning, chili pepper, and black pepper until well coated.
3. Spread the cauliflower evenly on the baking sheet, leaving space between pieces.
4. Roast for 25–30 minutes, flipping halfway through, until golden brown and crispy on the edges.
5. Sprinkle cheddar and parmesan over the roasted cauliflower. Return to oven for 5 more minutes, or until cheese is melted and bubbly.
6. Serve immediately while hot and crispy.

Category

1. Oven Recipes

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