

Roasted Cauliflower



Taste so gooooooooooooooood!!!

It's vegan!

- 1 Lg head of cauliflower (**cut up**)
- 1 pack of Grill Mate seasoning (no milk, no sugar)
- 1 tsp Garlic powder
- 1 tsp Onion Powder
- 1 TB Parsley flakes
- 3 TB Nutritional yeast
- 1 tsp Mrs. Dash (your choice)
- 1/4 cup olive oil
- 1 tsp Curry powder
- 1 tsp Turmeric

Place the cauliflower and oil in a large Ziplock bag. Move cauliflower around in bag until completely covered with the oil. Set aside. Place all dry seasonings in a bowl and mix well. Pour seasoning mixture in the bag and continue to move cauliflower around until fully coated. Place cauliflower on a sheet pan lined with parchment paper, bake uncovered in oven on 375-400 until done. Normally about 15-20 minutes. Garnish with additional dry parsley flakes and serve with vegan ranch dressing.

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