

# Oven-Roasted Cauliflower with Garlic, Olive Oil and Lemon Juice

Recipe courtesy of Emeril Lagasse/Food Network/2003

## Ingredients

- 5 to 6 cups cauliflower florets, about 1 1/2 inches in diameter (from 1 medium cauliflower)
- 1/4 cup [extra-virgin olive oil](#)
- 1 tablespoon sliced garlic
- 2 tablespoons lemon juice
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 tablespoons grated [Parmesan](#)
- Chopped chives, for [garnish](#)

## Directions

Preheat the oven to 500 degrees F.

Place the [cauliflower](#) florets in a large saute pan or a roasting pan. Drizzle the olive oil over the cauliflower, and season with the garlic, [lemon juice](#), salt and pepper. Place the saute/roasting pan in the oven and cook for 15 minutes, stirring occasionally to ensure even roasting. Remove from the oven and sprinkle with the Parmesan. Garnish with chopped chives and serve immediately while still warm.