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Roasted Cauliflower "Steaks"

By Susie Iventosch

(Serves 4)

INGREDIENTS

1 large head of cauliflower

2 tablespoons extra-virgin olive oil

1/4 cup finely grated Parmesan cheese

Sea salt

Pepper

Lemon pepper

DIRECTIONS

Remove leaves from cauliflower and slice off the very end of the stem, leaving most of the stem intact. Place cauliflower on cutting board, stem side down. With a large knife, slice cauliflower into four steaks, starting at the top of the cauliflower with slices about 3/4-inch thick. Reserve any florets that fall off in the process.

Lay "steaks" flat on sprayed or lightly oiled baking tray and lightly brush with olive oil. Season with salt, pepper, and lemon pepper and sprinkle Parmesan over the top. You will inevitably have some florets fall off, but don't worry, just oil and season them, and bake alongside the steaks!

Bake at 425 F for approximately 8-10 minutes, or until tops are beginning to brown and cauliflower is cooked to desired doneness.

Serve alone or with whatever toppings your imagination conjures up! This makes a great vegetarian entrée or an excellent side dish to grilled meats.

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