

## **Parmesan-Roasted Cauliflower**

Serves: 4

*Almost every winter vegetable tastes better roasted: squash, broccoli, turnips, potatoes, and carrots. But lately I've been all about roasting cauliflower. The combination of meaty, caramelized florets and some just the side of burnt onions has become my winter go-to. Add a handful of Parmesan just before it's done, and the dish goes to a sweet, nutty place –sure to convert any cauliflower haters. Serve it as a side, toss it with pasta for dinner, or add it to a salad at lunch. I'm officially addicted. Allie Lewis Clapp*

1. Preheat oven to 425degrees.
2. Cut 1 head cauliflower into florets; toss on a large rimmed baking sheet with 1 sliced medium onion, 4 thyme sprigs, 4 unpeeled garlic cloves, and 3 Tbsp. olive oil; season with kosher salt and freshly ground pepper.
3. Roast, tossing occasionally, until almost tender, 35-40 minutes.
4. Sprinkle with ½ cup grated Parmesan, toss to combine, and roast until cauliflower is tender, 10 to12 minutes longer.