

## Roasted Cauliflower

America's Test Kitchen 2018

Special Collector's Edition: Best-Ever Side Dishes

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Serves 4 to 6

- 1 head cauliflower (2 pounds), trimmed and cut into 8 wedges (HdH can be cut with more wedges)
- ¼ cup extra-virgin olive oil
- Salt and pepper (HdeH Kosher salt)
- HdeH crumbled feta cheese to sprinkle on the cauliflower



Photography Henri T. de Hahn

1. Adjust oven rack to lowest position and heat oven to 475 degrees F.
2. Line rimmed baking sheet with aluminum foil. Place cauliflower wedges cut side down on sheet, drizzle with 2 tablespoons oil, and season with salt and pepper. Flip cauliflower wedges and repeat on second cut side with remaining 2 tablespoons oil, salt, and pepper.
3. Cover sheet tightly with foil and roast for 10 minutes. Remove foil and continue to roast until bottoms of cauliflower wedges are golden, 8 to 12 minutes longer.
4. Remove sheet from oven and, using spatula, carefully flip cauliflower wedges. Return sheet to oven and continue to roast until cauliflower wedges are golden all over, 8 to 12 minutes longer.
5. Top with feta cheese if desired and serve immediately.

NOTE: This dish is very delicate and goes well with chicken and apricot jam, Japanese rice and feta cheese (see picture above).