

# Whole Roasted Cauliflower AKA “Vegan Roast Turkey”

Prep Time: 10 minutes

Cook Time: 60 minutes

Total Time: 1 hour, 10 minutes

Makes 4-6 servings with a large cauliflower head

## Ingredients:

- 3 Tbsp Extra Virgin Olive Oil
- Juice of 1/2 Lemon
- Salt
- Pepper
- Sriracha Sauce (Optional)
- 2 Garlic Cloves (Minced)
- 2 Tbsp Fresh Chopped Rosemary
- 1 Tbsp Fresh Chopped Basil
- 2 Shallots (Finely Chopped)
- 1 Tbsp Italian Seasoning
- 1 Tbsp Chilli Powder
- 1 Whole Head of Cauliflower

## Directions:

1. Pre-heat oven to 350F.
2. Remove stem from cauliflower and cut an X in the bottom (leave green leaves for look).
3. Place cauliflower in an 8x8 glass baking dish (or what you have).
4. In a bowl blend all seasoning ingredients together to form a paste.
5. Evenly spread paste all over your cauliflower head.
6. Place in the oven and bake for 60 minutes or until perfectly golden brown.
7. Remove from oven, serve and enjoy.

