

Herbes de Provence Roasted Cauliflower Fans



Prep Time: 10 minutes

Cook Time: 25-35 minutes

Serves: 2-4

Ingredients

- 1 head cauliflower, trimmed of outer leaves, rinsed and patted dry
- $\frac{1}{4}$ cup [Gustare Herbes de Provence Extra Virgin Olive Oil](#)
- Sea salt, to taste
- Freshly ground black pepper, to taste

Directions

1. Preheat oven to 400 degrees. Using a large chef's knife, cut cauliflower into thick slices, approximately $\frac{3}{4}$ inch thick. Trim the stem, as desired. (Keep the florets that fall off and roast with a drizzle of olive oil for another meal.)
2. Place slices on a baking sheet and brush both sides with Herbes de Provence olive oil. Sprinkle with salt and pepper on both sides. Roast for approximately 20-25 minutes, turning once. They should be tender when pierced with the tip of a sharp knife. Enjoy!

Serving Suggestions:

- Enjoy as a side dish with grilled fish or meat
- Makes a surprisingly delicious vegetarian sandwich on light rye with a smear of [Little Thief White Wine & Tarragon Mustard](#) on both sides, very thinly sliced red apples, and gouda cheese grilled to perfection