

Popcorn Cauliflower



Prep Time: 5 minutes | **Cook Time:** 45 minutes | **Servings:** 4-8 servings | **Difficulty:** Easy

Ingredients:

- 1 head cauliflower
- (but you might as well do two while you're at it!)
- Olive oil
- Kosher salt
- Freshly ground black pepper

Directions:

Preheat your oven to 400° F.

Quarter the heads of cauliflower. Cut the core out of each quarter. Slice—yes, SLICE— the quarters into $\frac{1}{4}$ to $\frac{3}{8}$ inch slices. [MUCH easier than separating all those florets!]

Line baking sheets with foil for easy cleanup—you'll need one half-sheet pan for each head of cauliflower. Pile one head on each pan, drizzle with 2-3 tbsp olive oil, toss to coat. Spread the slices into a single layer, and season liberally with Kosher salt and black pepper.

Roast in 400° oven for 35-45 minutes. At the 15 and 30 minute marks, rotate the pans up & down and front-to-back, and use tongs or a spatula to turn the pieces, mixing them around a bit for even roasting. They are done when they are caramel-y and browned like in my picture.

Reserve $1\frac{1}{2}$ cup of chopped roasted cauliflower for the base of my Naughty & Nice Macaroni & Cheese. Taste a piece and give the rest a final sprinkle of salt if needed and platter it up. Put it on the coffee table at the start of movie night and watch in amazement as your family devours two heads of cauliflower before the end. Like magic. Really. Guaranteed.