



## *Roasted Spice Cauliflower*

Preparation Time: 7 mins

Cooking Time: 35 mins

Serves: 4

Difficulty: So, So, Easy

### INGREDIENTS

1 large head of cauliflower cut in florets  
3 tablespoons butter  
1 teaspoon sugar  
½ teaspoon sea salt (fine)  
¼ teaspoon turmeric  
½ teaspoon sweet paprika  
¼ teaspoon cayenne pepper  
1/8 teaspoon cinnamon

### DIRECTIONS

1. Preheat oven to 450f/232c
2. In a small saucepan, melt butter
3. Add all ingredients except cauliflower
4. In a baking pan, pour over butter spice mixture, and toss until cauliflower is coated
5. Place on middle shelf of oven and bake for approximately 35 minutes