

Spicy roast cauliflower

(serves 4 people as a side dish)

This is another way to have your cauliflower. Great as an interesting side dish to any main meal. Even my husband, who hates cauliflower, likes this dish.

**Ingredients**

* 1 head of cauliflower, cut into florets
* 1 tbsp vegetable oil
* ½ tsp chilli flakes or curry powder\* (optional)
* 1 tbsp parmesan\*

**Method**

1. Pre heat the oven to 200°C/gas mark 7.
2. Place all ingredients in a pan with a lid and shake well.
3. Pour out onto a baking tray and pop in the oven for around 20-30 minutes until golden brown.

\*Can contain or is one of the 14 common allergens