

## Roasted Cauliflower

1 medium head cauliflower (about 2 pounds)

$\frac{1}{4}$  cup extra-virgin olive oil, plus extra for drizzling

Kosher salt and ground black pepper

*If cauliflower is overcooked, it is smelly and mushy. Even when you avoid overcooking, boiled cauliflower is bland. This method of high-heat roasting intensifies the flavor and results in a golden exterior while ensuring a creamy interior.*



Adjust oven rack to lowest position and heat oven to 475 degrees. Trim outer leaves of cauliflower and cut stem flush with bottom. Cut head into 8 equal wedges so that core and florets remain intact. Place wedges cut side down on foil-lined rimmed baking sheet. Drizzle with 2 tablespoons oil and sprinkle with salt and pepper; gently rub to evenly distribute oil and seasonings. Gently flip cauliflower and season other cut side with remaining 2 tablespoons oil, salt and pepper.

Cover baking sheet tightly with foil and cook for 10 minutes. Remove foil and continue to roast until bottoms of cauliflower pieces are golden, 8 to 12 minutes. Remove sheet from oven, and, using spatula, carefully flip wedges. Return sheet to oven and continue to roast until cauliflower is golden all over, 8 to 12 minutes longer. Season with salt and pepper to taste, drizzle with oil, and serve immediately.

