



## MUSTARD CAULIFLOWER FLORETS

Makes 4 servings.

Cauliflower is a delightful vegetable that lends itself to any preparation and is available all year.

### INGREDIENTS

- 1 large cauliflower, about 2½ pounds
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons whole grain mustard
- 2 tablespoons honey mustard
- 1 tablespoon honey
- 1 tablespoon lemon juice
- 1 teaspoon Kosher salt
- Italian parsley, coarsely chopped for garnish

### PREPARATION

1. Preheat the oven to 500F.
2. Line a large baking sheet with heavy foil.
3. Cut and discard cauliflower stem. Cut the cauliflower head into 1½-2 inch florets and rinse.
4. In a large bowl whisk olive oil, both mustards, honey, lemon juice and salt. Add the florets and combine.
5. Spread the florets on the baking sheet and roast until well browned and tender, about 13 to 15 minutes.