

ROASTED TURMERIC CAULIFLOWER

This is really the easiest way to serve a spicy, crunchy, and colourful cauliflower. I love it served with some fresh hummus

Ingredients

- 1 Cauliflower
- ½ cup Turmeric powder
- 1 tsp Pepper
- 1 tsp Salt
- 1tsp chilli flakes or paprika
- 1 tbsp Vegetable oil
- Hummus to serve (optional)



Method

1. Wash the cauliflower, and cut it into slices about 2cm thick.
2. Place the slices into an oiled oven tray and turn them a couple of times in the oil
3. Add the spices, make sure to cover both sides.
4. Cook in the oven 180°C fan for about 25 minutes, turn the slices halfway during the cooking time
5. Serve warm or cold. I have added some hummus - this gives it a creamy texture and extra taste.