

# ROAST TOMATO AND CAULIFLOWER RECIPE IDEA



## **Ingredients**

2 1/2 tbsp. extra-virgin olive oil

2 tsp. chopped fresh rosemary

1 cauliflower

lemon juice

2 tsp. garlic paste

1/2 tsp. kosher salt

3 plum tomatoes

chopped fresh basil

## **Recipe**

1. Heat oven to 450 degrees F. Line a baking sheet with nonstick foil.

2. In a bowl, mix extra-virgin olive oil, garlic paste, rosemary, and salt.

3. Cut cauliflower into small florets and dice tomatoes; toss with oil mixture until coated. Spread on cauliflower and tomatoes on prepared sheet and roast 25 minutes, stirring once, or until tender. Sprinkle with lemon juice and chopped fresh basil.

**THIS RECIPE IS ALSO AVAILABLE AT [WWW.NARROWBOATFARM.COM/RECIPES](http://WWW.NARROWBOATFARM.COM/RECIPES)**