

**Recipe for:** Roasted Cauliflower with Walnuts and Parsley

**Ingredients:**

1 head cauliflower, cut into florets (about 8 cups)  
2 Tbsp. extra-virgin olive oil  
2 garlic cloves, minced  
½ cup dry white wine  
½ coarsely chopped walnuts, toasted  
½ cup fresh flat-leaf parsley  
Freshly ground black pepper

**Preparation:**

Preheat oven to 400°.

Toss cauliflower with 1 Tbsp. oil on a rimmed baking sheet.

Roast until golden brown, 30-35 minutes.

Heat remaining Tbsp. oil in a medium skillet over medium heat.

Cook garlic for 1 minute.

Remove from heat and add wine.

Return to heat, and cook until dressing is reduced by half.

Combine cauliflower, walnuts, and parsley in a bowl.

Pour dressing over top, and toss.

Season with pepper.

(To toast walnuts, spread them on a baking sheet and heat at 350° for about 5-10 mins, until fragrant).