

Roasted Romanesco

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

Romanesco is a crazylooking vegetable It is delicious when roasted with spices Its also known as Romanesque cauliflower or Romanesco broccoli

Ingredients

- - 1 head Romanesco
- cut into bite-size pieces - 1 tablespoon olive oil
- or more to taste - 2 grinds fresh black pepper - 1 pinch garlic powder - 1 pinch paprika - salt to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 425 degrees F (220 degrees C). Line a baking sheet with aluminum foil. Spread Romanesco onto the prepared baking sheet. Drizzle with olive oil; season with black pepper
2. garlic powder
3. paprika
4. and salt. Dotdash Meredith Food Studios Roast in the preheated oven until tender
5. 15 to 20 minutes. Dotdash Meredith Food Studios