



### Roasted Romanesco (Cauliflower or Broccoli)

*Romanesco is an ancient Italian Cauliflower; with a gorgeous bright green color and mesmerizing spirals these delicious veggies are a nice alternative to Cauliflower or Broccoli.*

Active Time: 5 minutes

Total Time: 15 minutes

Serves: 4 to 6

#### Ingredients:

2 heads Romanesco

2 to 4 tablespoons of olive oil

2 teaspoons of **ANY HH Seasonings Salts** or sea salt

freshly ground black pepper

1. Preheat oven to 425 degrees.
2. Slice off bottom parts of Romanesco (looks like the bottom of a head of Cauliflower). Slice the head in half. Cut out the white core. Then gently break off the florets into even size pieces (you want them to be approximately the same size to the cook evenly. If a piece is too large, just cut it in half)
3. Place Romanesco florets on a baking sheet.
4. Drizzle with olive oil, evenly sprinkle on salt and pepper.
5. Cook for 10-12 minutes until tender to a fork.
6. Serve!

#### Variations:

- Add a sliced fresh tomato and chopped garlic
- Add thinly sliced onions
- Add fresh herbs after you take them out of the oven and toss
- Add this to salads or pasta
- Use instead of Cauliflower for almost any recipe

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# HH HOLLIE'S HOMEGROWN



Romanesco Head



Roasted with Tomatoes and Garlic

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