Boston Medical Center
Nutrition Resource Center
Preventative Food Pantry: (617) 414-3834 or (617) 414-5263
Food Demonstration Kitchen: (617) 414-3840 or www.bmc.org

Curry Roasted Cauliflower
Serves 4-6

Ingredients:
1 large head of cauliflower
2 tablespoons olive oil
1 teaspoon curry powder
½ teaspoon garlic powder
¼ teaspoon salt (optional)

Directions:
1. Preheat oven to 425 degrees.
2. Cut cauliflower into bite sized pieces. Place on a baking sheet. Drizzle with oil and sprinkle with seasonings. Mix together until well coated.
3. Roast in the oven until lightly browned, about 15-20 minutes.

Nutritional Information per serving:
Calories: 66  Carbohydrates: 5g
Total Fat: 5g  Cholesterol: 0mg
Saturated Fat: 1g  Dietary Fiber: 2g
Protein: 2 g  Sodium: 29mg