

Bake Romanesco with Goat Cheese | 4-6 ppl

By Kajal Dhabalia | www.wholesomesoul.com

This recipe is super simple. It's perfect as a fast, easy and beautiful side to a big dinner. And is equally awesome to add to weeknight grain bowls. Just depends on what you're in the mood to serve it with.

Ingredients

1 big head of Romanesco (or Cauliflower), broken into 1 inch florets
2-3 tablespoons olive oil
1 teaspoon salt, or to taste
3/4 teaspoon garlic pepper or asafetida
1/3 cup nutritional yeast
1/3 parsley, finely chopped
4 oz goat cheese (I like Trader Joe's herbed goat cheese), crumbled

Directions

1. Pre-heat oven to 425 degrees F.
2. In a large bowl place florets and drizzle olive oil on top and toss so that all florets are covered with oil.
3. Add salt, garlic pepper and nutritional yeast over florets and toss thoroughly until well combined.
4. Place tossed and coated florets onto a baking sheet and sprinkle the top with parsley and crumbled goat cheese.
5. Bake in over for 20 minutes or until goat cheese is slightly browned.
6. Serve with rice, quinoa, pasta, mash potatoes or your favorite main course.

Notes:

GLUTEN FREE- this recipe is 100% gf!

VEGAN - replace goat cheese with an additional 1/3 cup nutritional yeast and toasted almonds. And once done baking, top with a squeeze of lemon juice.