



Balsamic Roasted Cauliflower and Caramelized Onions

Camine Pappas / Serves 12 / January 2019

INGREDIENTS:

- 1 heat cauliflower cut into flowerets
- ½ red onion sliced
- 3 T good balsamic vinegar that's fairly sweet like fig or pomegranate
- 3 T olive oil
- 1 – 2 t kosher salt
- ½ t black pepper

METHOD:

Heat oven to 375 degrees F. In a bowl toss the cauliflower and onion with the balsamic, oil, and salt and pepper. Spread out onto a parchment lined baking sheet. Roast for about 25 minutes or until onions are caramelized and cauliflower is soft. Test with a fork after 20 and determine how much time is needed. You don't want mushy veggies!



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