



RECIPE NAME: Roasted Cauliflower

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: ½ cup	
Serving Utensil: 4 fl. Oz spoodle	
Servings per Pan:	

Recipe Adapted From:

Allrecipes.com



Ingredients	Weight	Measure	Procedure
Cauliflower, Raw, Ready-to-Use Florets Olive Oil Garlic, Minced Salt Pepper Parmesan Cheese, Grated	16 lb	1 ½ cups 1 cup 4 tsp 2 tsp 5 ½ cup	<ol style="list-style-type: none"> In a large bowl, toss the cauliflower, olive oil, garlic, salt, and pepper. Spread the coated cauliflower in a single layer on sheet pans. Halfway through the total cook time, using a flat metal spatula flip cauliflower pieces. Add parmesan cheese and continue cooking. Bake until golden brown: Conventional oven: 425°F for 25-30 minutes Convection oven: 400°F for 15-20 minutes CCP: Hot hold for service at 135°F or higher.
Total Yield:		Number of Pans:	
Weight:	Measure (volume):	Pan Size:	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/MeatAlternate						
Vegetable Subgroups	DG	B/P	R/O	S	O	
					½ c.	
Fruits						
Grains						
Calories:	72					
Saturated Fat (g):	1.39 g					
Sodium (mg):	214.32 mg					