

Roasted Cauliflower with Hazelnuts and Leeks

Courtesy of Cathy Meness at
www.livinglekker.com

large mixing bowl
measuring spoons
garlic mincer/ crusher
chopping board and knife
large baking tray

1. **Preheat** oven to 220°C/ 425°F.

2. In the bowl, **mix** together

3 TBS (45 ml) **olive oil**

3 cloves **garlic**, minced/ crushed

1 tsp **pink or sea salt**

½ tsp **cracked black pepper**

3. **Add**

1 head **cauliflower**, cut into florets

2 **leeks**, washed well and thinly sliced

⅓ cup **hazelnuts**

4. **Toss** several times to thoroughly coat.

5. **Spread** the mixture out onto the baking tray in a single layer and **cook** for 25 minutes.

6. **Switch** the heat in the oven to the top source (grill/broil) and **cook** another 5 minutes to brown the top.

7. **Transfer** to a serving bowl and garnish with **fresh chives**, chopped

8. **Serve** immediately.

