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Balsamic & Parmesan Roasted Cauliflower

- 8 Cups 1-inch-thick slices cauliflower florets, (about 1 large head; see Tip)
- 2 Tablespoons extra-virgin olive oil
- 1 Teaspoon dried marjoram
- ¼ Teaspoon salt
- Freshly ground pepper to taste
- 2 Tablespoons balsamic vinegar
- ½ Cup finely shredded Parmesan cheese

- 1) Preheat oven to 450°F.
- 2) Toss cauliflower, oil, marjoram, salt and pepper in a large bowl. Spread on a large rimmed baking sheet and roast until starting to soften and brown on the bottom, 15 to 20 minutes. Toss the cauliflower with vinegar and sprinkle with cheese. Return to the oven and roast until the cheese is melted and any moisture has evaporated, 5 to 10 minutes more.

Makes 4 servings

