

Crispy Roasted Cauliflower with Garlic and Paprika - Your New Favorite Side

Sometimes the simplest recipes make the biggest impression. This



OVEN
425°F

TIME
30 min

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INGREDIENTS

- 1 large head of cauliflower, cut into florets
- 3 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp paprika
- 1/2 tsp cumin
- Salt and pepper, to taste
- 1/4 cup grated Parmesan cheese (optional, for extra savory flavor)
- Fresh parsley, chopped (for garnish)

DIRECTIONS

1. ? 1. Preheat the Oven: Set your oven to 425°F (220°C). Line a baking sheet with parchment paper for easy cleanup.
2. ? 2. Season the Cauliflower: In a large bowl, toss the cauliflower florets with olive oil, garlic powder, paprika, cumin, salt, and pepper. Make sure every floret is coated evenly-this is key to that crispy finish.
3. ? 3. Arrange on Baking Sheet: Spread the seasoned cauliflower out in a single layer on your prepared baking sheet. Give them space-overcrowding leads to steaming, not roasting.
4. ? 4. Roast Until Golden: Roast for 25-30 minutes, flipping the florets halfway through to ensure even crispiness. You're looking for golden edges and caramelized tips.
5. ? 5. Add the Parmesan (Optional): If using, sprinkle grated Parmesan over the cauliflower during the last 5 minutes of roasting. It'll melt and crisp up beautifully.
6. ? 6. Garnish and Serve: Remove from the oven, top with chopped fresh parsley, and serve warm. It's perfect as a side, over salads, or even as a taco filling.

TIPS FOR SUCCESS

Use high heat - 425°F gives you caramelization without drying the cauliflower out.
Cut florets evenly so they roast at the same rate.

Don't skip flipping halfway through for that signature golden crisp on all sides.

For extra crunch, add breadcrumbs or panko in the last 10 minutes of roasting.

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/crispy-roasted-cauliflower-with-garlic-and-paprika-your-new-favorite-side/>