

## Balsamic and Parmesan Roasted Cauliflower

### Ingredients:

8 cups thick slices of cauliflower florets  
2 Tbsp dried marjoram  
1/4 tsp salt  
Black pepper to taste  
2 Tbsp balsamic vinegar  
1/2 cup finely shredded Parmesan cheese

### Directions:

1. Preheat oven to 450 degrees F
2. Toss cauliflower, oil, marjoram, salt, and pepper in a large bowl. Spread on the large rimmed baking sheet and roast until starting to soften and brown on the bottom, 15-20 minutes.  
Toss the cauliflower with vinegar and sprinkle with cheese.

Return to the oven and roast until the cheese is melted and any moisture have evaporated, 5-10 minutes more.