**Roasted Purple Cauliflower**

*You can opt for white cauliflower or broccoli if purple is not available. Don’t be tempted to stir too soon! It needs the high heat, undisturbed to achieve the brown edges.*

Half of one head cauliflower cut into florets (about 4 cups)

11/2 tablespoon vegetable or olive oil

1/4 teaspoon salt

1/8 teaspoon freshly ground black pepper

Preheat oven to 425°. Toss all ingredients together in a bowl or right on a rimmed baking sheet or roasting pan. Spread florets out in a single layer. Bake at 425° for 12 minutes or until browned on underside of florets; stir or use tongs to turn over. Bake another 3 to 5 minutes or just until tender. Makes 4 servings.