

Cauliflower with Mustard-Lemon Butter

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	small	head of cauliflower
1	teaspoon	kosher salt
6	tablespoons	butter
2	tablespoons	fresh lemon juice
2	tablespoons	whole grain Dijon mustard
1 1/2	teaspoons	lemon peel - finely grated
1	tablespoon	fresh parsley - chopped

Preheat oven to 400. Butter rimmed baking sheet. Cut cauliflower in half, then cut crosswise into 1/4" thick slices. Arrange slices in single layer on prepared sheet; sprinkle with salt. Roast until cauliflower is slightly softened, about 15 minutes.

Meanwhile, melt butter in small saucepan over medium heat. Whisk in lemon juice, mustard and lemon peel.

Spoon sauce evenly over cauliflower and roast until crisp-tender, about 10 minutes longer. Transfer to platter and sprinkle with parsley.