

Crumb Cauliflower

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	head	cauliflower - trimmed and separated into florets
1/2	cup	olive oil
2	cloves	garlic - minced
1/2	cup	dry bread crumbs
2	tablespoons	parsley - chopped
1	tablespoon	extra virgin olive oil
1	tablespoon	parmesan cheese - grated
		salt and pepper

In a Dutch oven over medium heat, cook cauliflower in olive oil for 2 minutes. Stir to coat then cover and cook for 5 more minutes. Scatter garlic and crumbs over cauliflower. Cook uncovered, stirring, for 5 minutes. Add parsley.

Turn out onto serving platter. Drizzle with oil, sprinkle with cheese, and season with salt and pepper.