



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Cauliflower with Mustard-Lemon Butter** (adapted from Bon Appétit via epicurious)

6 servings

1 small head of cauliflower (about 1¾ pounds), cut into 1-inch florets  
1 teaspoon kosher salt  
2 tablespoons butter  
2 tablespoons fresh lemon juice  
4 teaspoons Dijon mustard  
1 teaspoon finely grated lemon peel  
1 tablespoon chopped fresh parsley

1. Heat the oven to 400 degrees. Arrange the cauliflower in a single layer on the prepared baking sheet; sprinkle with salt. Roast until the cauliflower is slightly softened, about 15 minutes.
2. Meanwhile, melt the butter in a small saucepan over medium heat. Whisk in the lemon juice, mustard, and lemon peel.
3. Scrape the mustard-lemon butter evenly over the cauliflower; toss to evenly coat the cauliflower and roast until crisp-tender, about 10 minutes longer. Transfer the cauliflower to a serving dish; sprinkle with parsley and serve warm.