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Low Sodium Cauliflower with Lemon and Olives

Serves 4

Ingredients:

1 head cauliflower, cut into florets
½ shallot, finely chopped
2TBSP olive oil
½ tsp ground black pepper
zest of ½ lemon
2 TBSP fresh lemon juice
½ cup kalamata olives, pitted
3 garlic cloves, thinly sliced

Preparation:

1. In a small bowl, combine shallot, olive oil, salt, pepper, lemon zest and juice, olives and garlic
2. Place cauliflower in a single layer in a baking dish. Pour mixture over cauliflower and refrigerate for at least one hour, or overnight.
3. Preheat the oven to 400°. Bake for 45-55 minutes, or until cauliflower is well browned.



Food Fairy Note:

Adapted from: *Chicken With Cauliflower And Olives*,
<https://elanaspantry.com>