Roasted Cauliflower

NO IMAGE

Servings:	50.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30465

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CAULIFLOWER REG CUT	12 Pound	 Preheat oven to 400F. Line 3 sheet pans with parchment paper. Break cauliflower into smaller pieces/trim if needed. 	732494
OIL BLND CNOLA/XVRGN 90/10	1 Cup	3. Toss cauliflower in olive oil and sprinkle with salt.4. Divide cauliflower among sheet pans in single layer, not overlapping.	732900
SALT KOSHER COARSE	1 Tablespoon	5. Roast until golden, about 20 minutes.	153550

Preparation Instructions

- 1. Preheat oven to 400F. Line 3 sheet pans with parchment paper.
- 2. Break cauliflower into smaller pieces/trim if needed.
- 3. Toss cauliflower in olive oil and sprinkle with salt.
- 4. Divide cauliflower among sheet pans in single layer, not overlapping.
- 5. Roast until golden, about 20 minutes.

Meal Components (SLE)

Amount Per Serving

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Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 4.00 Ounce

Amount Per Serving				
Calories	50.90			
Fat	4.58g			
SaturatedFat	0.42g			
Trans Fat	0.00g			
Cholesterol	0.00mg			
Sodium	130.20mg			
Carbohydrates	2.00g			
Fiber	1.00g			
Sugar	1.00g			
Protein	1.00g			
Vitamin A 0.00IU	Vitamin C	24.10mg		
Calcium 11.00mg	Iron	0.21mg		

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

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Calories		44.89	
Fat		4.04g	
SaturatedFat		0.37g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		114.82mg	
Carbohydrates		1.76g	
Fiber		0.88g	
Sugar		0.88g	
Protein		0.88g	
Vitamin A	0.00IU	Vitamin C	21.25mg
Calcium	9.70mg	Iron	0.19mg

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