

Garlic Parmesan Baked Cauliflower

- 1/4 cup olive oil
- 2 tablespoons butter, melted
- 1 tablespoon minced garlic
- 1 1/2 tablespoons lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 medium head cauliflower, cut into florets (about 5 cups)
- 1/2 cup crushed Ritz or Town House crackers
- 2 tablespoons butter, melted
- 1/2 cup grated parmesan cheese

In a large bowl whisk together the olive oil, butter, garlic, lemon juice, salt and pepper. Add the cauliflower and toss to coat the florets. Pour into a casserole dish, cover and bake at 400 degrees for 20 minutes, stirring after 10 minutes. Meanwhile, combine crackers and melted butter. Remove from oven and uncover. Sprinkle with cheese and crumbs and bake 10 more minutes or until cauliflower is tender and crumbs are browned.