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ROASTED CAULIFLOWER & BROCCOLI

Ingredients

1 medium cauliflower, trimmed and cut into florets
2 broccoli crowns, trimmed and cut in florets
1 medium red onion, chopped course
¼- ½ cup extra-virgin olive oil
1 rounded teaspoon Kosher salt
½ teaspoons freshly ground pepper

- 2 tablespoons grated Pecorino cheese (optional)

Process Preheat oven to 425°.

Prepare veggies and transfer to a large bowl. Season veggies and drizzle oil over top. Gently toss, making sure that everything is coated well. Transfer to baking sheet (don't overcrowd) and roast for 25 minutes.

Buon appetito!