

## Turmeric-Roasted Cauliflower and Tomatoes

*Turmeric and vine-ripened tomatoes add vibrant color, flavor and health-promoting antioxidants to roasted cauliflower.*

Prep Time: 10 minutes

Cook Time: 40 minutes

1/4 cup olive oil

1 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**

1/2 teaspoon **McCormick® Ground Turmeric**

1/8 teaspoon **McCormick® Ground Red Pepper**

1 large head cauliflower, cut into florets (about 10 cups)

1 bag (12 ounces) vine-ripened cherry tomatoes, halved (about 2 cups)

2 tablespoons chopped fresh cilantro

1. Mix oil, sea salt, turmeric and red pepper in small bowl. Place cauliflower and tomatoes in large bowl. Drizzle with 1/2 of the oil mixture; toss to coat well. Repeat with remaining oil mixture.
2. Spread vegetables in single layer in foil-lined large shallow baking pan.
3. Roast in preheated 425°F oven 40 minutes or until cauliflower is tender, stirring halfway through cooking time. Sprinkle with cilantro before serving.

Makes 10 servings.

**Nutrition Information Per Serving:** 90 Calories, Fat 6g, Protein 2g, Carbohydrates 7g, Cholesterol 0mg, Sodium 233mg, Fiber 3g