



Olive on Tap Sweet and Spicy Roasted Cauliflower

INGREDIENTS: large head cauliflower, cut into florets * 1 1/2 table-
spoons **Olive on Tap Garlic Pepper Olive Oil** * Salt and pepper
1/4 cup honey * 2 tablespoons brown sugar * 2 tablespoons chili
garlic sauce * 1 tablespoon soy sauce * 6 ounces Pepper Jack
cheese, shredded

Heat oven to 400°F. Place cauliflower on a 17 x 12-inch baking pan. Drizzle with olive oil; toss to coat. Arrange cauliflower in a single layer. Lightly season with salt and pepper. Bake for 20-25 minutes or until cauliflower is crisp-tender, stirring once. Meanwhile, whisk the honey, brown sugar, chili garlic sauce and soy sauce in a bowl. Drizzle cauliflower with half of the sauce. Sprinkle with pepper jack. Bake for 2-3 minutes or until cheese is melted.

Drizzle with remaining sauce. Season with salt and pepper to taste.

Sprinkle with green onions.

Cheese-monger Tip

Flecked with chilies, pepper jack is a blend of creamy, mild Monterrey jack with (typically) green and red jalapeno peppers. The peppers give this cheese a spicy kick, and the level of heat varies by brand.