



Lemony Roasted Asparagus and Cauliflower Salad

Ingredients

- 1-pound cauliflower florets
- ½ pound asparagus spears, ends discarded and spears sliced diagonally into 1-inch pieces
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon lemon juice - Zest of full lemon
- Salt and pepper to taste

Instructions

1. Preheat oven to 425 F and line baking sheet with parchment paper.
2. Toss cauliflower florets and cut asparagus in ½ tbsp. of olive oil. Season with a pinch of salt and pepper; and roast in oven for 20-25 minutes, tossing halfway through, until cauliflower begins to brown and soften (but is not mushy!).
3. Refrigerate until cool, about 15-20 mins (works faster if cauliflower spread out on sheet in fridge!).
4. Toss the roasted cauliflower and asparagus with remaining ½ tbsp. olive oil, lemon juice, and lemon zest. Season to taste with salt and pepper. Serve chilled or at room temperature.