

# Blackened Cauliflower

By [Millie Peartree](#)



Bobbi Lin for The New York Times. Food Stylist: Maggie Ruggiero.

**Time** 55 minutes

**Level**

**Rating** 4 ★★★★★ (259)

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## INGREDIENTS

**Yield:** 4 servings

1 cauliflower head (about 2 pounds), core and leaves removed, head cut into 2-inch pieces

2 tablespoons olive oil

1 teaspoon smoked paprika

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## PREPARATION

### Step 1

Heat oven to 450 degrees. Place a rack in the center of the oven.

### Step 2

Add cauliflower pieces to a large bowl with oil and all seasonings; mix together. Add the cauliflower

- 1 teaspoon kosher salt
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- ½ teaspoon red-pepper flakes
- ½ teaspoon dried thyme
- ½ teaspoon black pepper
- ½ teaspoon sumac (optional)

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florets to a 13-by-18-inch rimmed sheet pan in a single layer, spacing them out as much as possible.

### Step 3

Bake on the center rack until deep golden brown and cooked through, 35 to 40 minutes, stirring halfway through, and serve.

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**Kate** 2 weeks ago

Delicious and easy weeknight veggie side! Great spice blend. I cooked mine at 425 so as not to turn the cauliflower to complete mush, and it turned out blackened and crisp.

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