

Herb Roasted Potatoes and Cauliflower

This recipe is simple and delicious! Kids will enjoy breaking the cauliflower into florets with their hands. **(Makes 6 servings)**



**EDIBLE
SCHOOLYARD
NYC**

Ingredients

1 small head cauliflower
2 large potatoes
4 sprigs of thyme or 2 tsp dried thyme
4 sprigs of rosemary or 1 TBSP dried rosemary
½ tsp salt
¼ tsp ground black pepper
2 TBSP olive oil

Steps

1. Preheat the oven to 375 degrees.
2. Cut the cauliflower and potatoes into 1-inch pieces.
3. Remove the leaves of the thyme and rosemary from the stems. Cut leaves into very small pieces.
4. Mix the oil, salt, pepper, and herbs into the potatoes and cauliflower.
5. Spread the mixture on a baking sheet. Roast in the oven for 20 minutes.
6. Stir the roasting mixture. Roast for 20 more minutes.

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