MEDITERRANEAN STYLE ROASTED CAULIFLOWER

- 4 cups Ken's Greek Vinaigrette With Feta Cheese And Black Olives
- 1 gallon Cauliflower large florets
- 1 1/4 cups Olive oil
- 2 tsp Kosher salt
- 2 tsp Black pepper
- 4 cups Artichoke hearts, quartered
- 2 cups Green bell pepper, small dice
- 2 cups Yellow bell pepper, small dice
- 2 cups Red onion, sliced|1/2 cup Kalamata Olives
- 1/2 cup Green stuffed olives
- 2 Tbsp Fresh oregano chopped
- 2 Tbsp Fresh basil chiffonade

1. Using a large mixing bowl mix the cauliflower with the olive oil, salt and pepper.
2. Place on a baking sheet and roast in a preheated 425°F convection oven for 15-20 minutes or until a golden to dark brown color has been obtained and the cauliflower is fork tender.
3. Cool quickly and reserve.
4. Once the cauliflower has completely cooled mix all of the ingredients together.
5. Serve.

ADDITIONAL INFORMATION

Ingredients	1 1/4 cups Olive oil, 1 gallon Cauliflower large florets, 1/2 cup Green stuffed olives, 1/2 cup Kalamata Olives, 2 cups Green bell pepper, small dice, 2 cups Red onion, sliced, 2 cups Yellow bell pepper, small dice, 2 Tbsp Fresh basil chiffonade, 2 Tbsp Fresh regano chopped, 2 tsp Black pepper, 2 tsp Kosher salt, 4 cups Artichoke hearts, quartered, 4 cups Ken's Greek Vinaigrette With Feta Cheese And Black Olives

Course	Sides
Cuisine	Mediterranean
Category	Sauces, Vegetables, Vegetarian